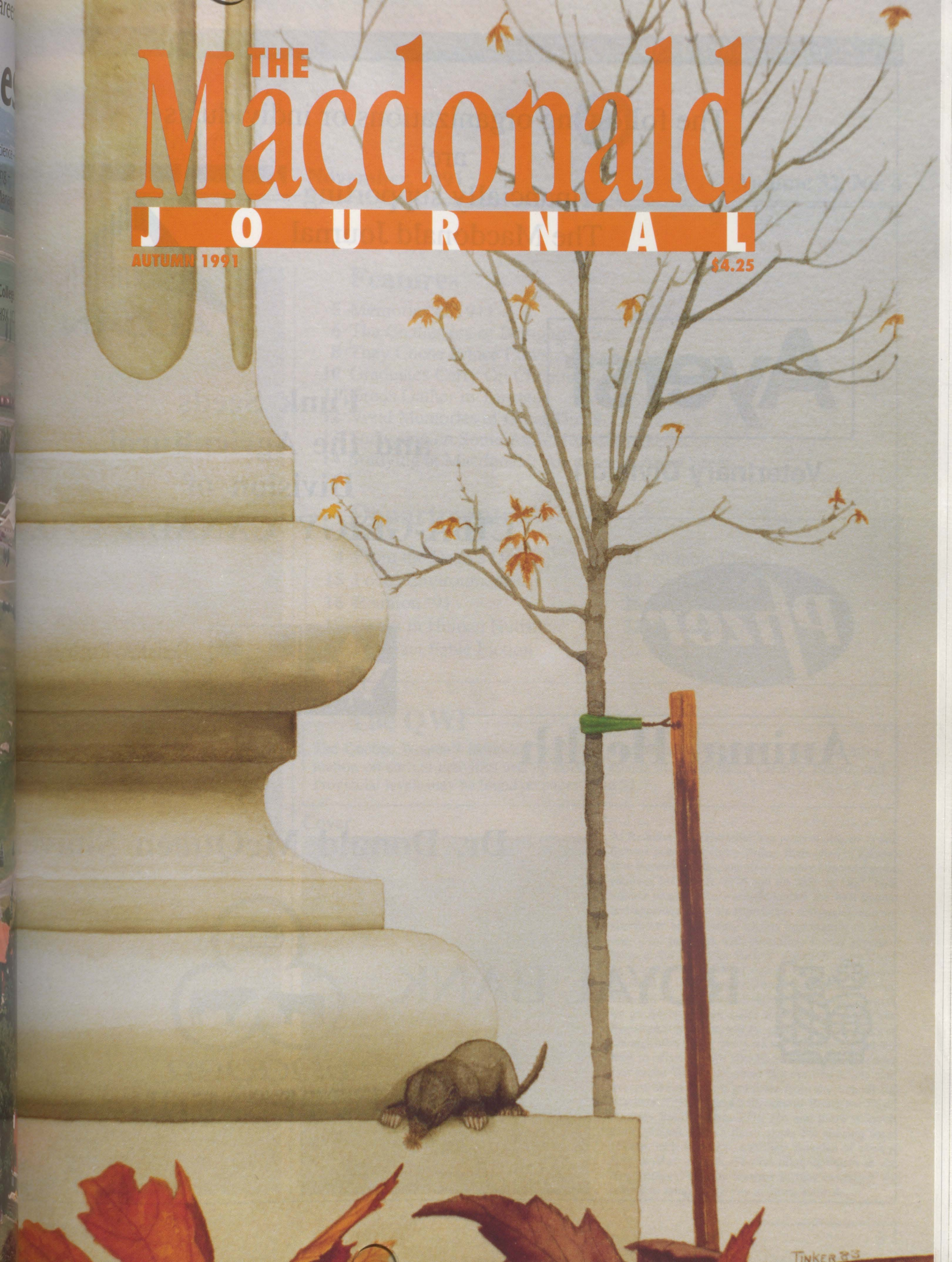


THE Macdonald

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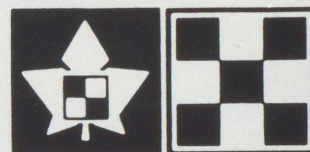
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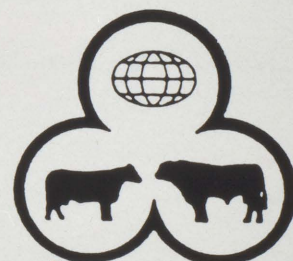
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Watercolour painting of a star-nosed mole by
Steve Tinker, BSc(Agr)'76, MSc(Agr)'81

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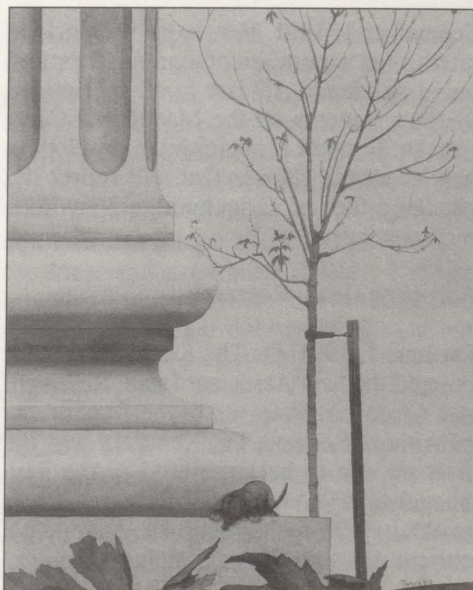
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The QWI

The Quebec Women's Institutes' section of The Macdonald Journal containing information on current activities and up-coming events at the Branch, County, Board, and Provincial levels may be found on pages 28 to 31.

Cover



At Reunion last September, the years ending in 1s and 6s were honoured. Steve Tinker, Technician in Renewable Resources, was, therefore, doubly honoured as he received his BSc in 1976 and his MSc in 1981, both honour years. Steve's artistic talents are well known and appreciated by his friends and colleagues, and we appreciate his allowing us this opportunity to share one of his paintings with you. Steve's work appeared twice at the Manitoba Society of Artists' shows, and he won three awards at one of them. He has also appeared in two Canadian Nature Federation National Museum Cross Canada Exhibits. Inside the Journal, we go Beyond These Gates to bring you articles and Newsmaker items on and by graduates in all walks of life and from nearly every decade that Macdonald has been in existence. We also feature some more honour year grads. We are delighted that our first article centres on Maye Keir, a graduate from the School for Teachers, 1911. "The Challenges of Being the First" features Sarah Orkin, BHS'30; and there is much more! Thank you to these grads for sharing their careers, their lifestyles, and their thoughts of student days at Mac with us. Several brief mentions in the Newsmakers' section warrant further coverage: we will try to bring that to you in future Journals.

From the Dean's Desk

Our Alumni Are Important



Since this issue of *The Macdonald Journal* focusses on our alumni, it provides me with an opportunity to remind readers why our alumni are important. As soon as our graduates leave our campus, and throughout their careers, they are role models for current and prospective students. Their success brings satisfaction to everyone associated

with the institution, because fellow students, teachers, and staff members all feel they have contributed in some small way to each graduate's success.

The links Macdonald and its graduates maintain provide feedback on our programs and on their relevance, and suggestions for new opportunities. At the same time, we keep on serving our graduates through short courses, professional meetings, and publications, because education is a lifelong endeavour for us all.

Our Mac alumni are our very best representatives in Quebec, in Canada, and around the world in approximately 70 countries. They help identify, inform, and encourage potential new students.

The financial support our Mac alumni provide is vital. The Macdonald Alma Mater Fund supports enrichment of our programs

in ways which would not otherwise be possible. In addition, our alumni are not only natural ambassadors to our student recruitment program, but by example and by actively assisting us, they encourage other individuals, corporations, and philanthropic organizations to support Macdonald.

These are some of the reasons why we are grateful for the spirit and energy of our graduates. You are important to us in many ways, and I take this opportunity on behalf of all staff and students to thank you for your past and continuing support. When you are in the Montreal/Ste. Anne de Bellevue area, please do not hesitate to visit us and see what we are doing.

R.B. Buckland

Vice-Principal (Macdonald Campus) and Dean, Faculty of Agricultural and Environmental Sciences

New Associate Deans

Associate Dean, Academic and Student Affairs



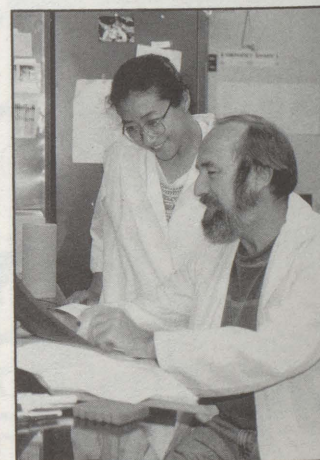
Dr. Deborah Buszard in the orchard in the Horticulture Research Area. Photo by H. Rimmer.

Deborah Buszard came to Macdonald in 1980 from the University of London, England. A horticulturist by training, she teaches courses in fruit production and has an active research program where her main areas of interest are organic fruit production and strawberry breeding. Dr. Buszard is looking forward to the challenges of her new appointment, which was effective

September 1, 1991. Her duties will include sitting on a number of committees and being Academic Advisor to all special and visiting students on the Macdonald Campus. Dr. Buszard is interested in developing new academic courses that will reflect the changing face of agricultural and environmental sciences.

Associate Dean, Research

On June 1, 1991, Dr. Urs Kuhnlein was appointed the new Associate Dean, Research. An Associate Professor in the Department of Animal Science, Dr. Kuhnlein was the first person to be appointed to the new Shaver-NSERC Industrial Research Chair in Poultry Biotechnology. Dr. Kuhnlein's current research projects include mapping



Dr. Urs Kuhnlein in his laboratory with his MSc student Zhang Ling. Photo by H. Rimmer

of quantitative trait loci and the application of DNA fingerprinting to population genetics.

Beyond These Gates

Memories of 1911



the basketball team: Maye Keir is in the centre row, the right. Others in the photo are: Lena Alguire, Gertha Reichling, Florence Stewart, Ada Colby, Edith Timmers, Dot Petts, and Kathleen Yeats.

the 1910-11 school year at Macdonald there were 197 students registered in Agriculture, 110 in Household Science, and 150 in the School for Teachers. One of the students in the School for Teachers, Maye Templeton) Keir, vividly remembers those early days at Macdonald.

"I went in the fall and graduated the following spring," Maye Keir said, recalling those days 80 years ago this year. "The course we took was very thorough and challenging."

Maye Templeton was born on September 26, 1893 in Riverfield, Que., on the Mapleton Place Farm. She celebrated her 98th birthday in past September in her own home in Calgary, Alberta. Growing up in Riverfield she went to the local school and the Ormstown Academy before entering Macdonald.

Maye Keir recalls that once registered at Macdonald, the students didn't get home very often during the year. "I roomed with

Elsie Younie from Ormstown, and I remember Dr. John Brittain taking our class on walks to identify different birds. Dr. Brittain's son, William, was, of course, the first BSA degree graduate in our year and went on to become Dean of the faculty at Macdonald for many years."

As you will see from the photo, Maye was fond of gymnastics and played on the basketball team.

After Macdonald, Maye returned to the home area to teach and married one of the boys – James Keir – with whom she had gone through school. She and her husband and two children moved to Calgary in 1921. They had three more children. The family went on to interesting careers: Rhoda, like her mother, became a teacher then spent four years in the RCAF before marriage and a family. She lives in Howick. Helen was a legal secretary before marriage. Kay received a PhD studying in the field of Biochemistry and also became a judge in the Alberta courts. Sons Bill and Ken both became petroleum engineers. The 18-year-old that left Macdonald in 1911 would hardly believe that years later she would have 21 grandchildren and 26 great grandchildren.

During the depression, Maye Keir ran a small grocery store – the only one – in a small town, Indus, 20 miles east of Calgary. She was also the postmistress. James Keir was a grain agent for the Alberta Pacific Grain Company. Throughout her life, Maye Keir has been very active in church work and has held all the executive positions at the local and provincial levels. She has travelled extensively, is an avid reader and correspondent, and only recently – in her late 70s – took up oil painting.

A full and interesting life for one of the 150 students in the School for Teachers in that eventful year for Macdonald when the first degrees – BSA – were conferred on June 5 and on June 19 the closing exercises were attended by Sir William Macdonald.



Richard J. Huggard

RICHARD (DICK) J. HUGGARD, BSc (Agr)'58, was appointed Deputy Minister of the N.S. Department of Agriculture and Marketing, effective September 1. Born in Norton, N.B., he is a graduate of NSAC, McGill, and the University of Illinois. He has been with the Department since 1958 and has worked in various capacities with the Department's Livestock and Extension Services Branches.

In 1986, Richard Huggard was appointed Chief Director of Operations for the Department and in 1990 was named Executive Director of Administration Services.

He is a member and Past President of the N.S. Institute of Agrologists, the Canadian Society of Animal Science, and the Agricultural Institute of Canada. He has served as a member of the Management Board of the N.S. Animal Breeders' Cooperative, and the N.S. Provincial Exhibition. He is currently Director of the Atlantic Winter Fair and an Executive Member of the Canadian Agricultural Hall of Fame.

The Challenges of Being the First

by Hazel M. Clarke

A step back in time with two very up-to-date people was a delightful interlude one afternoon earlier this year when Sarah and Philip Orkin visited the Macdonald Campus and toured the School of Dietetics and Human Nutrition, the Morgan Arboretum, the Ecomuseum, and the Lods Centre.

Although the Orkins live in the U.K., they make frequent visits back to Montreal to visit family. It had been a considerable time, though, since Sarah (Wolff) Orkin had been back to Macdonald, the campus she first tried to enter at 15, when she was considered too young. But she did return, and received her BHS in 1930 at the still young age of 20. Sixty-one years have brought a great many changes to Macdonald; they have also seen a profession, Dietetics, young in 1930, undergo changes within and in the attitudes to it of other professionals, particularly in Medicine. Listening to Sarah Orkin discuss her career, mostly in England and Scotland, one could not help but marvel at the tenacity of the young woman who accepted the challenges of each new position, often having to challenge the authorities in order to get better equipment and facilities.

Sarah Wolff was born in Quebec City and said that in her eight years of schooling she went to six different schools in Quebec City, Ottawa, and Westmount. "At 15 my mother thought I should take the one year Homemaker's Course, but the then Head of the School, Bessie Philp, said I was too young; entrants had to be at least 18. She suggested that I first go to the downtown campus and then return to Macdonald for the last two years (at that time the course was two years of science in Arts and two years at Macdonald). I did as Miss Philp had suggested, but spent three years at the downtown campus instead of two, as I was really far too young, compared to the rest of the students, for university life." But she did get her degree in 1930.

Sarah said she always remembered Miss Stickwood, one of her lecturers, saying to



Sarah and Philip Orkin, centre, luncheon guests at Tadjia Hall, the Macdonald Faculty Club, with then Associate Dean, Rodger Titman, left, and Development Officer Gregory Weil.

the class of four when they graduated that she wished for them that they might not have to be the first in any job! That memory often came back to her for, in what might be called the Pioneer Age of Dietetics, such a wish was bound to be unfulfilled.

Hard for us to imagine today, but Sarah's first position and several others were in hospitals where there had never been a dietitian. She first went to Beth Israel Hospital in Boston, Mass., as their very first student dietitian. She then went to Mount Sinai Sanatorium in Prefontaine in the Laurentians.

"There I was lucky enough to find a fairly well-equipped kitchen, and a doctor and superintendent who were supportive," Sarah recalled. "The staff in the kitchen were a veritable League of Nations but pleasant to work with. Although I only stayed a year, I found it was very good experience and felt I had learned a lot."

At the end of that year she went to England for a holiday — a trip that was to keep her there for years. While there she was asked to do a locum (fill in for someone on leave) at St. Bartholomew's Hospital in London, one of the two London hospitals to have a qualified dietitian. Her next position was as a lecturer at the London School of Dietetics. She was unhappy there, obviously with

reason as the school closed shortly after she left.

Then she met Dr. Gainsborough, Senior Physician at St. George's Hospital, who told her that he would like to have a dietitian working with him part-time, particularly in out-patient clinics for diabetic and other special diets. Other doctors at St. George's Hospital soon asked her to work for them as well. She also worked for Dr. Gainsborough on a part-time basis at the London Jewish Hospital. When St. George's decided to have a full time dietitian, she continued with them until the outbreak of war, when it was decided that the hospital must be evacuated from central London. She was told that there would be no place for a dietitian where they were going.

She took some temporary war work, but in the spring of 1940, hearing that her mother was terminally ill, Sarah took leave to return to Montreal. Hardly had she arrived when she received a cable offering her the post of dietitian at the Canadian Hospital in France. Within a few days she sailed again for Britain, arriving at the time of Dunkirk, so that put paid to that position. Instead Canada House sent her and Margaret Burroughs, who had been dietitian in charge of the dining room at Macdonald when Sarah was a student, to an estate in Herefordshire. It was expected that London would have to be evacuated, so one large home was converted into a hospital, and another into a "Canada House" with offices and dormitories. Then the two dietitians waited, but nothing further seemed to happen. London itself was in need of hospital staff so, leaving Margaret Burroughs in charge in Herefordshire, Sarah returned to London to the Royal Masonic Hospital, which had been taken over for officers. She was there for a year and a half under a catering officer but, seeking a change, she answered an advertisement for a dietitian at the Hampstead General Hospital. Much to her surprise she got the position and became the hospital's first dietitian.

was quite a challenge! Like other London hospitals, Hampstead General had never served full meals before. There was porridge for breakfast, so many ounces of meat, so many ounces of potatoes (greens were only served a few times a week) and a milk pudding for lunch. There was soup in the evening, and that was it," Sarah recalled. "Everything else was brought in by family or friends. That literally was everything: eggs, butter, tea, jam, fruit – the lot – and that had to be cooked in the ward kitchens. Of course, when food was rationed such an arrangement was impossible; the hospital took the patient's ration card and had to supply everything.

There was no proper equipment in the kitchen to do this. There were no heated alleys; the food went up to the wards in trolleys like wooden cupboards on wheels. There was one big wooden sink in the kitchen. There were solid-fuel stoves, and when you opened the tops to cook on top of the stove, the ovens got too cold to bake anything. To get food from the kitchen to the staff dining room meant putting it in a trolley which worked by pulling a rope.

Sarah said that the equipment was inadequate and that one could not serve full meals with equipment like that and was reminded that there was a war on. There was a dietitian who was on the staff of a committee who had some responsibility for our group of hospitals, so I phoned to discuss the situation with her. She suggested that we ask to have our kitchen inspected. The House Governor agreed, and that did the trick. The report pointed out what we lacked, and we got a permit for equipment. We managed to get a gas-fired stove top, electrically heated alleys, and a steamer for vegetables, and with this modest equipment, we saw the war through.

Wartime conditions did not make things easy. In addition the Matron (Head Nurse) had always been in charge of the kitchen, and she did not appreciate having no jurisdiction there and seemed always to be look-

ing for faults. One day the nurses' meal was two minutes late, and I had a note saying that 30 nurses being two minutes late meant an hour's waste of time, which was inexcusable. Food was rationed, which meant that hospital menus were limited. One week the meat ration was too small to stretch to meat every day, so sausages, which were not rationed (if available), appeared on the menu twice. The second time the nurses walked out of the dining room and went to a hotel next door (with Matron's permission) for their lunch. When I finished work that afternoon, I went next door to see the menu of the day – Sausages!"

In 1946 Sarah returned to Canada intending to stay, but she met her future husband, Philip Orkin, BSc'48, and they were soon back in the U.K., where Phil had been offered a job at the University of Aberdeen, and where he could work on his PhD. They went for three years and stayed for 31. Phil tells the story of their engagement.

"Our courtship was a very quiet affair. We are neither of us very demonstrative, and I think everyone was surprised when they found we were engaged. We were discussing plans for our wedding while walking through Murray Park in Westmount when Sarah turned to me and said 'you have never actually formally asked me to marry you.' I said 'I beg your pardon' and went down on one knee right in front of everyone. I don't know what they all thought, but the answer was 'Yes,' and I left the next morning for the Arctic where I had a summer job working for Professor Max Dunbar."

Sarah said that he did get back 10 days before the wedding. War service had interrupted his studies, but on his return from overseas he took Zoology at McGill and received the Mills Gold Medal when he graduated.

When, after the birth of their two sons, Martin and Alfred, Sarah Orkin wished to

continue with her profession, she was told that there was already one dietitian in Aberdeen, and that was enough; when she retired many years later, every hospital and public health organization had at least one dietitian, and the local College of Technology gave a degree course in the subject. At first she worked in a diabetic clinic, then public health, maternity, child welfare and seniors' homes were added to her list. She also gave lectures to district nurses and public health visitors. Even after officially retiring from public health work, Sarah continued with her lectures. Retirement has found the Orkins happily settled in London, where one son lives; the other lives in Somerset.

The British Dietetic Association was founded in 1936 and Sarah was one of the founding members. Though this modest woman would not say so, it is obvious that the role of the dietitian in the U.K. today has been greatly enhanced by the almost pioneer-like work undertaken by, among others, the young Canadian who studied at Macdonald more than 60 years ago.

Corrections and Clarifications

We apologize for not giving Marc Bider credit for the photos of black bear, raccoon, and deer accompanying his father J. Roger Bider's article "The Ecomuseum: Provider of Wildlife on Campus" (The Macdonald Journal, May, 1991). I hope we can make it up to Marc by using more of his photos in the future.

Bill Doidge, BSc(Agr)'79, PhD'91, who sent in a subscription from his new position in Kuujuaq, Que., also sent in a "small correction" for the May issue's article "Has Wildlife Got a Career for You?" "My boss, Stas Olpinski is Department Head, Renewable Resource Development Department of Makivik Corp." We had him in the fisheries division.

A clarification for the obituary for Frances E. (Grahame) Blenkhorn, BHS'35. Her husband is H. Allister Blenkhorn, BSc (Agr) '38.

They Chose Prince Edward Island



Ken Mellish with daughter Martha discussing plastic on a tube of silage wrapper.

(Editor's Note: When I first came to Extension in the fall of 1969, I noticed mail coming in addressed to Teresa Mellish. I have continued to see her name and that of her husband Ken in newspaper and magazine articles and have long wanted to feature an article on these busy Macdonald graduates. Fortunately, Rudi Dallenbach, retired Director of the Macdonald Farm, agrees with me. When we discussed the article, he said, "they are what Sir William meant by Mastery for Service. They came to Macdonald for an education, met, married, and went back into the community and have since worked to better that community, a community which has stretched far beyond their own area." While on a visit to Prince Edward Island to deliver a keynote address at a Community Schools' celebration, Rudi took time to visit with Teresa and Ken on their farm in New Perth and to tape the following for the Journal. Our thanks to Rudi and to Ken and Teresa.)

Teresa and Ken came to Macdonald by way of the Nova Scotia Agricultural College. Ken, from P.E.I., and Teresa, from northern New Brunswick, both came from rural areas and met at AC. Teresa was there from 1964 to 1966 and, as Ken had started there a year earlier, he arrived at Macdonald ahead of Teresa. He received his BSc, majoring in Animal Science, in '67 and continued on for his MSc, completing that in 1969. The one person that stands out in his memory is Dr. Bob Baker, physiologist in

Animal Science. "He led us to believe that we could do anything," Ken Mellish said, "and when we found we couldn't, we probably were surprised. I feel he helped to broaden our horizons." Ken had the opportunity of visiting Dr. Baker in Ohio last spring and took the opportunity of getting up-to-date on activities.

Teresa graduated in '68, majoring in Agricultural Economics. She remembers being active in College Royal during her third year and also being a member of a very cohesive class. "Being in that particular class was an important part of being at Mac. It was great to be with a group who acted together and stayed together, and they still do," Teresa pointed out. "Quite a few from my class were hired for jobs in P.E.I. and as many of them are still here, we keep in touch. Many go back to class reunions; the class executive is still very active; we receive regular newsletters, and Steve Caselman makes a point of phoning to see if we have contributed to the Class Fund."

Teresa worked in Extension in the summer of '68 and for the '68-'69 year that Ken was in grad school. "I did some radio programs, worked with the Quebec Young Farmers, and was Secretary-Manager for the Quebec Farmers' Association. It was a good working experience, and I think I have benefitted from it. I enjoyed working with the young people. We are both 4-H leaders and I'm pleased that our children are also actively involved in 4-H," Teresa told Rudi.

Ken and Teresa got married while Ken was still in grad school. After Macdonald they went to Ontario where Ken worked with the Ministry of Agriculture's Livestock Branch for two years. While Ken was with the Ministry, Teresa was an accountant trainee with a bank. "I found that to be a very useful experience," she said. "I know how a bank works – it can't baffle me!"

They next went to Malaysia for two years with CUSO where Ken worked in livestock

research, and Teresa taught at an agricultural school. The CUSO experience would prove to be of benefit to Teresa later when she became actively involved in Farmers Helping Farmers – a P.E.I.- Africa project.

After Malaysia, in 1973, the Mellishs settled in Prince Edward Island, and Ken was with the provincial Department of Agriculture in Summerside until 1978, then in Charlottetown until 1980. Teresa worked with the P.E.I. Small Farms Program until 1979 and has been with the Department of Agriculture ever since. Ken has become involved in other activities, and both are deeply committed to their farm in New Perth and their children Angus and Martha.

"We have an average dairy farm for P.E.I.," Ken told Rudi. "We maintain about 75 head of purebred Holsteins and milk about 40,000 lbs. We use fairly routine farming practices, but we consider ourselves fairly innovative in our forage production and management."

Ken went on to explain that he has his own company, New Perth Agritech Inc., that imports specialized forage handling equipment from the U.K. "It's an interesting business to be in. We sell the equipment here in the Maritimes and have done some business in central Canada and the northern United States. Our main product line is a big round bale silage wrapper. We have a high capacity wrapper, and we feel that big round bale silage allows farmers to wrap high quality silage with low cost per unit."

Ken told Rudi that he was a member of the provincial milk marketing board when it was formed. "It's my main farm organization activity," he said. "I was chairman of the board and represented the province at the Dairy Bureau of Canada and am quite involved in the evolution of the milk policy of this province."

"Most of my working life has been in extension," Teresa told Rudi. "There was the Small Farms Program, and I've mostly done extension work with the Department –"



A sudden heavy snowstorm in April finds Angus Melish, Rhoda Sanayo ole Sein, Teresa Mellish, and the dog enjoying the scenery. A Kenyan woman, Rhoda, was visiting Ken and Teresa and working on the farm.

farm management, small farms, and more recently with the Planning Branch."

Teresa explained how she got involved in Farmers Helping Farmers. "There was a six-month period when I didn't have a job so I took a contract to organize an International Family Farm Consultation that was held in Charlottetown in 1979. We had farm people from all over the world staying with farm families here with the result that our families wanted to know more about the third world by going there themselves. I got involved in the organization that was formed. An exchange program started with P.E.I. farm families travelling to Africa in 1981 and we again opened our homes to 22 African farmers who made a return visit."

Farmers Helping Farmers has grown into a small but effective organization that funds projects in Kenya and Tanzania. There is direct farmer to farmer contact; there is no bureaucracy or government involvement between the two groups. Membership is about 45 P.E.I. people, mostly farmers. "We raise about \$15,000 a year and the Canadian International Development Agency (CIDA) matches us three to one," Teresa said. "Our three main ways of raising money are: a fund-raising barbecue, which brings in from \$4,000 to \$5,000, another \$5,000 from donations, and interest from money invested."

"We believe in small-scale, practical projects. We give the farmer the means to grow more and better food, and often only small amounts of money are needed to make this happen. The money pays for tools, training, fertilizer, or seeds. These are necessities that we in P.E.I. so often take for granted."



"We are funding women's groups to help them get access to better water. We are planning to fund some groups to put in hammer mills so they can grind their grain instead of having to do it by hand. We work with an organization called the Kenya National Farmers' Union, and we are funding the salary, vehicle, and program costs for three years for a field co-ordinator for them. I went to Kenya last winter to help select a Kenyan woman who would work with Kenyan women's groups. She has spent six months on the job and has been to the Coady Institute in Nova Scotia, taking the six-month program in social development."

"Every project that we fund has to become self-sufficient. We provide a little bit of seed money. If a women's group wants to pipe water to their homes, we provide \$500 – just enough to get them started. They raise the rest themselves. In this way, they cannot become dependent upon us."

Examples of the projects undertaken are: funds to buy chicks to raise for egg production; seeds to plant rice paddies; money for fruit tree seedlings; training and technical assistance in using ox ploughs; help in raising goats, sheep, and rabbits, and funds to obtain beekeeping supplies.

"Everyone decides what her volunteer activity is going to be," Teresa told Rudi, "and Farmers Helping Farmers is mine. It has been a wonderful experience; I've been to Africa four times in the past 10 or so years, and it is the personal contact and the follow through on a project that I appreciate the most."

"What has motivated you both to get involved in so many activities?" Rudi asked. Ken replied: "We had the opportunity to go to university. It doesn't necessarily make us any smarter, but it does give confidence, possibly an ability to express ourselves better than some, and to be more effective. If you have been able to receive that education, then I think you have the responsibility to use it for society."

Ken also gave the key to their own successful family life. "Teresa and I farm together. We try to spend most of our weekends here on the farm. We try to be here when the children come home from school. A sound stable family life is important and most of our time spent outside the home is to work on something specific; we don't do too much socializing. We don't necessarily go on holidays for the sake of a holiday, but when we travel we try to include the children whenever possible."

Rudi pointed out that there were no walls – no barriers in the comfortable area where he talked with Teresa and Ken. All the rooms – kitchen, dining room, living room, office – blend in together he said, and you sit and chat among cats, fish, and birds.

"And a fax machine," Ken added. "The office blends right into the living room, and our fax is on the sideboard next to the computer. If the fax goes at 3 a.m., we know it's Kenya; if it's 6 a.m., it's the U.K. During the day we get the local calls, and late at night it's someone from California inquiring about a machine. We may work in all time zones and travel around the world, but we live here on Prince Edward Island strictly by choice."

Graduates Carry On Christmas Tradition

by Sandra Henrico, BSc(HEc)'69



The Montreal University Women's Club Gourmet II Group, 1 to 9, Giselle Hall, Helen Martin, Anna Wilkens, Sandra Henrico, BSc (HEc)'69, Beverly Fiddian-Green, Wanda Leah Trineer, BSc(Agr)'76, Jane Hawkins, Wendy Simpson, and Judy Cardwell.

For most people the autumn season brings to mind falling leaves and short cool days, putting the gardens to bed, and evenings around the fireplace. As soon as Thanksgiving has been celebrated in our house, it is time to begin preparations for Christmas, our favourite holiday season.

When I was growing up, the traditions of Christmas were very important and the preparations began as early as October with knitting, skimming through the Eaton's catalogue, planning and baking our favourite Christmas foods, including shortbread, sugar pie, and gingerbread men. Although I could never duplicate my mother's Christmas routine, I try to carry on some of the activities that have become tradition. There was a time that I made many different varieties of Christmas cookies, and when I moved to Montreal's West Island, I was fortunate to find a group of women who shared my interest in keeping some of the Christmas traditions alive and lightened my workload during a hectic season.

I joined the Gourmet Study Group of the Montreal Lakeshore University Women's Club. This club is a chapter of the Canadian Federation of University Women whose mandate is to contribute to the quality of life in the community, to provide programs of interest for women with similar educational backgrounds, and to promote education for women by providing scholarships.

The Gourmet Group, consisting of 10 members, has been cooking gourmet meals and exchanging Christmas cookies for over a decade. The group meets once a month – excluding the summer – and four members plan and cook a gourmet meal which the other six are invited to enjoy. Each member is involved in planning and preparation of a meal twice a year and on two occasions the "significant others" are invited for a gastronomic delight.

The Christmas cookie exchange is one of the group's favourite activities. Members meet at the beginning of December to prepare a craft for the Club's annual raffle. The proceeds are donated to a West Island charity. At this meeting each member brings 10 dozen of her favourite home-baked Christmas cookies to exchange with other members. Some find new recipes every year and others rely on their old favourites. What a treat to enjoy an evening with close friends over a glass of wine and to take home an array of Christmas bakery. This group over the years has been involved in many food related activities and the Cookie Exchange is definitely a favourite.

In 20 year's time, if a Gourmet Group of the Montreal Lakeshore University Women's Club still exists, it is certain that the annual Christmas Cookie Exchange will be continued with the same enthusiasm as it has for the past 10 years.



Ann Louise Carson

ANN LOUISE CARSON, BSc (Agr)'81, has been appointed general manager of Boviteq, which is located in St. Hyacinthe. This appointment coincides with the restructuring of the embryo transfer service of the Centre d'insemination artificielle du Québec (CIAQ).

Ann Louise, from a Holstein Master Breeder family, started her professional career by working with rural youth in the Quebec Young Farmers' Federation. More recently, she worked for nearly five years in the office of the Quebec Minister of Agriculture, Fisheries, and Food where she handled, among other topics, questions related to the animal industry. The Board of Directors of CIAQ feel that her experience in the fields of cattle breeding and communications will be an asset to Boviteq which from now on will have a more independent management.

Other Management positions have been filled by personnel already in place at Boviteq, including SYLVIE DES MARCHAIS, BSc(Agr)'78, MSc(Agr)'82, as Director of Marketing. Boviteq started its operations in 1986 and was set up in order to complete CIAQ's mandate to see to the genetic improvement of bovine cattle. Its main activities are still the same: research, housing of donor cows, and marketing of Quebec's embryos abroad. Boviteq hopes to accelerate its technological development efforts and thus better meet the needs of breeders and foreign customers. Another goal is to develop new export markets for frozen embryos.

Ann Louise gave the Toast to Macdonald at Reunion, see page 16.

Grads Gather in Toronto

by Gregory Weil
Development Officer



Murray McEwen, BSc(Agr)'53, host of the reception, left, with Wilson Spencer, BSc(Agr)'39, Thomas Keefe, BSc(Agr)'49, MSc(Agr)'51, and Richard Archibald, BSc(Agr)'52.

Macdonald graduates in the Toronto region held their annual reception on May 30 at the World Trade Club in downtown Toronto. Murray McEwen, BSc(Agr)'53, a staunch supporter of Macdonald, hosted the reception and welcomed over 70 graduates and friends. Along with many familiar faces of keen Mac enthusiasts there was also a good representation of recent graduates, which is always a pleasure to see.



Professor Jeffrey Turner discusses recent research projects at Macdonald.

Dean of the Faculty and Vice-Principal, Macdonald Campus, Roger Buckland was on hand to speak to grads and bring them up-to-date on activities and developments on campus. He covered many topics: stu-



The Toronto reception offers a wonderful opportunity to catch up on grad news.

dent enrolment, plans for Brittain Hall, increasing research dollars, and expanding international activities. He also fielded a number of questions from an inquisitive and interested audience.

Dean Buckland introduced Professor Jeffrey Turner, of the Department of Animal Science, who said he was pleased to be at the reception and to meet with graduates. Professor Turner gave an overview of some of the exciting developments taking place in Animal Science and Biotechnology on the Macdonald Campus. He explained, for example, how he and his colleagues are manipulating the dairy cow mammary gland to produce specialized proteins for combatting diseases such as hemophilia and heart disease.

On behalf of the graduates, Byron Beeler, BSc(Agr)'58, thanked the Dean and Professor Turner for bringing news of Macdonald and for sharing an evening with them. He also complimented Macdonald, the faculty, students, and graduates for everything being done to help and promote Canadian

Byron Beeler, BSc(Agr)'58, thanks Dean Buckland and Professor Turner for attending the Toronto reception.



agriculture in these difficult times, and he encouraged everyone to continue the effort.

The reception was a great success, and the Toronto Branch looks forward to an even better turnout next year.

Vivid Memories of Great Times

by Rick Walter, BSc(Agr)'76



Rick Walter may be climbing the ladder to success, but he still finds time to enjoy his family and friends.

Editor's Note: Having followed Rick Walter's career with interest, when I realized that he was organizing the Reunion festivities for the 15th anniversary of the Class of '76, I wrote asking if he would send in a short profile for this issue, and when he had a chance to catch up on '76 news, to tell me about his fellow classmates. The following is a delightful tongue-in-cheek account of student life at Mac and the career path he has found himself on. In a later issue we will catch up with the rest of that vintage year: '76.

Growing up on the West Island of Montreal brought me in continual contact with Macdonald, attending nursery school in a room at the Macdonald power plant on the Lakeshore Road, high school on the western edge of the campus, and those wonderful years as an undergrad back in the '70s. In fact, many of my most vivid and happy memories are centred around campus activities.

My initiation to the university years was in September 1971 through the collegial science program prior to the change in the Quebec educational system which brought John Abbott College into our midst. After leaving the conservative confines of Macdonald High, I joined a motley collection of kids from West Quebec, the West Island, Westmount, and the West Indies, among others. The majority of us were looking for

a good time, but there was a smattering of those searching for the traditional values of higher education and employment potential.

After some awkward initiation rites, we all began to settle into a comfortable routine of early morning classes, late afternoon activities under the sun and a habitual trek to the Bar-Disco Thursday, Friday, and Saturday evenings. I chose a somewhat different path than my classmates, many of whom graduated with the Class of '75, by spending one entire ski season on the Laurentian slopes. My recreational desires satisfied, I returned once again to the hallowed halls enrolling in General Agriculture, chosen more for maximum flexibility in curriculum choice than any intense desire to acquire the basics of plant or animal physiology.

For me Mac was a social life, with fast motorcycles, student committees, intramural sports, intoxicants, laughter, and an occasional group study session with some of the "Swampies." I cannot remember choosing courses to prepare myself for the working world but simply those that interested me. I seemed to use little foresight but instead followed my instincts.

My final year was highlighted by a chance meeting on a Florida beach with my wife-to-be, Donna Elliott. We lived in Kingston during my final months of university, and I commuted to Ste. Anne's a couple of days a week.

Landscaping, which kept me in partying money during my university years, became my first serious job in 1976 at the Canadian Forces Base in Kingston, Ontario. Marriage a couple of years later and then Brooke, our fair-haired daughter arrived. In 1980 we moved to Ottawa with Donna in a social work position, and I as the grounds manager for the Canadian Forces Bases. Donna undertook a series of positions working with developmentally handicapped adults,

and I eventually assumed responsibility for managing the natural resources on Canadian military bases around the world. Tess, another light in our lives, joined us in 1982 and made family life a real challenge, especially for Donna since I was on the road up to three weeks out of four.

Somehow in 1988 I was assigned as an industrial development officer in biotechnology, a position for which I felt academically inadequate. My learning curve was steep, and I was thankful for those lectures from Mac on genetics and microbiology which, at the time, were seemingly meaningless.

My most recent move was an appointment as the Executive Director of the Canadian Institute of Biotechnology which I am attempting to champion at the moment. My objective is to bring the major players in the Canadian biotechnology scene together for cooperative or at least coordinated activities. This will be no easy feat considering the disparate objectives of government, academia, and industry.

My working life has turned out to be a reflection of my university years. No real thoughts of career path or job selection in preparation for more valued positions; little planning or goal setting except on a short-term basis. I seemed to have followed my nose, moving from job to job, possibly seeking more of a challenge and thus taking chances even when uncertain as to whether I could handle the task. When we graduated in 1976, I would never have dreamed of being capable of such varied employment, but here I sit to the surprise of many, myself included.

We are still enjoying Ottawa and often take a quick drive around the Mac campus when we are in Montreal visiting family. Visits to the campus bring back many vivid memories of the great times spent at Mac. Occasionally I even wish that I had the stamina to do it all over again.

Focusing on Some Agricultural Engineers

The Black Forest Revisited

MacAg'77



Remi Asselin, MSc(AgrEng)'80, centre, Regional Agricultural Engineer for MAPAQ in the Nicolet region, returns to the Macdonald farm to look at research in drainage and water quality.

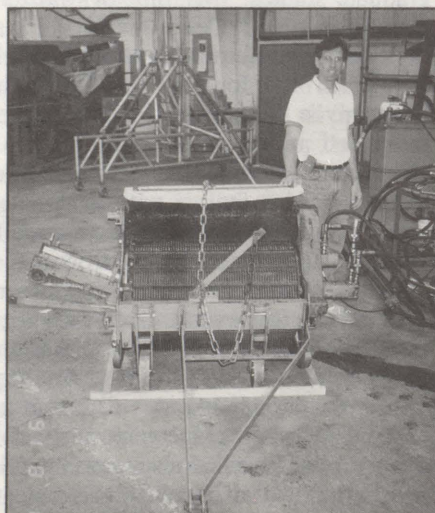
Robert Beaulieu, BSc(AgrEng)'77, far right, agricultural engineer in the Huntingdon region, returned to Macdonald this summer to attend technical sessions of Genie Rural.



Also attending the Genie Rural technical sessions at Macdonald was Daniel Yves Martin, MSc(AgrEng)'80, far right. Daniel is with MAPAQ in Quebec City.



Kevin Sibley, BSc(AgrEng)'82, MSc(AgrEng)'84, shown with a blueberry harvester at the Nova Scotia Agricultural College in Truro, N.S. Kevin is now teaching and conducting agricultural machinery research at NSAC.



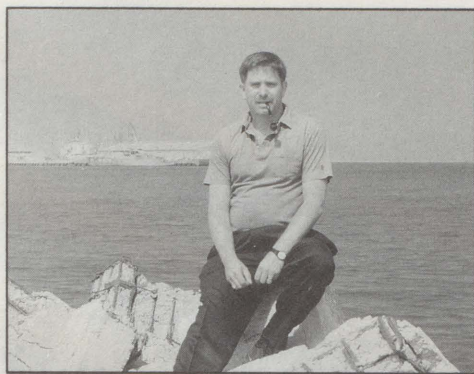
Mac Agricultural Engineering people at the Agriculture Canada Research Station in Harrow, Ont., include, l to r, Massoud Soutani, BSc(AgrEng)'86, MSc(AgrEng)'89, Research Engineer, Genevieve Pelletier, MSc(AgrEng)'90, Research Assistant, and Kayoum Mansour, U3, who was in Harrow as a summer student.



Getting together on the boardwalk in Ste. Anne de Bellevue to say farewell to a fellow Agricultural Engineer were, l to r, Natasha Huybrechts, BSc(AgrEng)'91, Jim Perrone, BSc(AgrEng)'91, who will be continuing his studies for a MSc, Peter Enright, BSc(AgrEng)'86, MSc(AgrEng)'88, a Research Associate in Agricultural Engineering, Ken Wigo, BSc(AgrEng)'89, MSc(AgrEng)'91, who was leaving to become a Lecturer in Agriculture at the University of Malawi in Africa, Steve Broughton, BSc(AgrEng)'89, who is completing his MSc studies at Mac, Charlotte Bastien, BSc(AgrEng)'89, MSc(AgrEng)'91, who is Regional Hydrologist with Centre St-Laurent, and André Plante, BSc(AgrEng)'89, who is completing his MSc at Mac.

Studying at Macdonald: An Asset in Any Career

by Hazel M. Clarke



Gerry Madigan at Doha, Qatar.

"I was very fortunate to be able to spend four months in Qatar with the Canadian Armed Forces as part of the Canadian contingent that was sent to the Middle East during the recent Gulf War," Captain Gerry Madigan said recently during a visit to Macdonald while home on leave. "I was the accounting officer to the Canadian Air Task Group Middle East in Doha, Qatar. Being in the Gulf was a job that had to be done, and I'm proud to have been a part of it.

"Canadians made an extra special effort to adapt to and to respect the local customs in Qatar," Gerry continued. "The country is about the size of P.E.I. Its mainstay is oil and about 75 per cent of the population of two million consists of foreign labour. Our job while there kept us very busy. With the day starting at 6:30 a.m., by 10 o'clock each evening we literally crashed into bed. If we weren't working or on duty, we could catch the recreation run downtown at 6:30. Recreation is a misnomer as it was actually a shopping run. Canadians love to shop 'til they drop. In camp you could either read, watch a movie, or local TV (we got CNN during the war). Morale was generally very high, although Christmas was a difficult time for many. Our spirits, though, were kept up by support from the folks back home. Our messes were full to overflowing with cards and letters. I think many remembered their own experiences from World War II and the Korean War when that package received in the field made the world of

difference to what might have been a particularly trying day. Whatever the motivation, it truly made a difference. Thanks folks you were truly wonderful!"

Being a member of the Canadian Armed Forces was not Gerry Madigan's first choice as a career; he had come to Macdonald to study for his MSc under the supervision of Professor A.R.C. (Arch) Jones in the Woodlands Section of the Department of Renewable Resources and received his MSc degree in 1978. A scarcity of suitable positions in the private sector in the year following graduation saw Gerry choose the Canadian Armed Forces (Air Force), and he joined as a logistics officer with the rank of Lieutenant. He is thoroughly enjoying his career and certainly enjoyed his time at Macdonald and values highly the education he received here.

"When I arrived at Macdonald, I immediately felt at home. I found a campus in a country setting. It was a little island of calm surrounded by urbanization," Gerry said.

Originally from Montreal, Gerry had spent some time in Sept Îles before receiving an undergraduate degree, majoring in Biology, at St. Francis Xavier University in Nova Scotia. Gerry spent a year as a special student at Macdonald and then did his post-graduate studies. "My time at Macdonald was a fun time," Gerry recalls. "I was a lacklustre student as a BSc, but when I came to Macdonald I just blossomed. I was given the opportunity to explore, to be myself and to do my own thing. I had always had a love for the forest and wanted to broaden that feeling with knowledge. I was very fortunate to have an excellent guide in Arch Jones. I went from a C student to a B+ student. It was a great learning experience, and even though I didn't get into the job area in Renewable Resources that I wanted, I did get an opportunity to apply my knowledge in a different area. Management is management; whether it is a woodlot or financial resources, the principle is the same. Certainly my education

here was not wasted; indeed, I could not have achieved what I have otherwise."

While at Macdonald, Gerry and his wife Melodie lived in Diaper Dell. "My oldest daughter, Tara, was born and raised in Diaper Dell," Gerry said. "and we have some great memories of the people there." The Madigans now have two daughters, Tara, 15, Janice, 12, and a young son, Brendan, 3. Each time that he has been back in the area, Gerry makes sure that he has time to walk through the Arboretum and meet with the Woodlands staff.

While with the Canadian Armed Forces Gerry has been stationed in Cyprus, in Ottawa, and in 1988 was posted to Lahrt, Germany, where he spent the last three years, just returning this past summer. "Going to Germany was a tremendous opportunity for myself and my family," Gerry said.

Gerry said that he also took time on his travels to visit as many parklands and forested areas as possible. (See "The Black Forest Revisited," Focus Environment, next page.) He was interested in comparing the sites he visited with those in Canada. No doubt he will be doing something similar in his new posting in Canada, which is at the Canadian Forces Base in Debert, Nova Scotia, and he and his family planned a leisurely trip down there in late July. "Not like the fast trips Arch and I used to take when we were going to New Brunswick," Gerry recalled. Gerry will be the station comptroller at the base, which he says is quite small with some 150 personnel. He is looking forward to Debert, as is his family. Melodie's family live about an hour and a half's drive from the base, and everyone is looking forward to being closer together.

Gerry said that one of the greatest rewards of being a career officer in the Canadian Armed Forces was being able to travel and see other countries and compare them to Canada. Through these travels, he has acquired a special appreciation and love for Canada.

Focus Environment

The Black Forest Revisited

G.D. Madigan, MSc(Agr)'78

Many years ago Arch Jones of Woodland Resources, now retired, wrote an article for his venerable journal on his trip to the Federal Republic of Germany (FRG) and the Black Forest region. His aim was to report on forestry practices in this region and to determine if there were any lessons for Canadians. Time has passed and it may be worthwhile to revisit the Black Forest.

The Black Forest is situated along a broad triangular band running a north-south 160 km base along the Rhine River from Stuttgart in the north to Basel, Switzerland, in the south. At its narrowest, it is 20 km, while at its broadest point it is 60 km, or roughly the equivalent of 3,000 square kilometres.

Land Use Patterns

The Black Forest is not a contiguous piece of real estate. It has a various mix of public and private holdings as well as varied land uses including agriculture, dairy, viticulture, recreation, and forestry. From the western border of the Rhine River, the land is flat and proceeds eastwardly in an upward gradient toward gently rolling hills and plateaus where the bulk of the region's vineyards are found. The lowlands are prime agricultural properties. This gradient continues upward from the Rhine Valley to an elevation of well over 1,000 m in some areas, culminating in the Danube plain at which point the land plateaus become flat farmland once more.

Woodlands are largely held by local or provincial governments who control cutting and harvesting practices. Control of the forest is vested in the local forest meister, who is responsible for forest management which includes the harvest of trees and wild game. The most favoured forestry management practice is thinning at mid-life followed by block clear cutting at maturity. This can be done as long as most forest cover is in a climax condition.

Most forest successional cover is either a combination of white oak, beech, or pure

Norway spruce. At mid-cycle, a selective cutting is done to open the forest canopy to allow the stand to expand. Products produced at this stage are mostly poles with some low grade saw logs. These are debarked on site and transported to local mills where they are transformed to 4x4s, 4x6s, pit props, or rough hewn planks. At maturity the same site is clear cut in five hectare blocks, principally for high value saw logs.

As most sites are located on steep slopes, great care is given to the protection of the harvest site. Saw logs on the steeper slopes are cabled to the loading zone to prevent unnecessary damage to the fragile soil base. Harvesting in blocks results in a patchwork of forest cover. Trees are left on all sides of the harvest area to minimize the effects of wind and water erosion, as a seed source, and for community esthetics. Slash is kept to a minimum. Finally, regardless of the fact that there is a seed source, the Germans take no chances and replant every harvest site. Depending on site and soil conditions, sites are commonly stocked with Scots pine, white oak, or varieties of spruce. Consequently, over time the effect is the development of an uneven-aged forest which minimizes the risk of loss to insects, disease, and fire.

An Integrated Industry

The Germans have been able to achieve an integrated forest industry from harvest to manufacturing simply because all processes are done locally within, in many cases, less than 10 km. The town of Lahr is a case in point. Within the limits of this town of 50,000 are window manufacturers, furniture plants, sawmills, and a wallpaper plant. Harvesting is done on an industrial scale. Infrastructure and transportation costs thus are kept to an absolute minimum. Labour is employed from a locally available pool. Thus the net outflow of money from the region is minimized. Money is spent locally, maintaining and creating jobs. Labour's costs are also kept to a minimum as they

are able to live in family homes and take advantage of cheap public transport.

Lessons to be Learned

Are there any lessons to be learned and applied to rural Canada? Unfortunately, the close integration of the forest industry will not be easily achieved in Canada, simply due to the scale of the country. Further, there has been a move away from the use of traditional materials to synthetics which are used to fuel our consumer based society. Our buying attitudes will not allow us simply to turn to the work of a craftsman unless it is the trendy, pricey thing to do.

The dynamics of the Canadian forest industry are also against us. Megaprojects are built and have to be sustained from dwindling resources that are forever getting further and further away. Finally, we lack a sense of history, of time, and of place. We have not felt the pressures of a contracting land resource nor have we developed a sense of stewardship to the present and future generations. How can we? We are too mobile and concerned with personal affluence rather than the welfare of the nation. In many cases our rural communities are diminishing to the point that we are unable to sustain our own community traditions and loyalties. Why? Because there are too few opportunities available to make a go of it.

What is the lesson from the Black Forest revisited? It is very simple. Time is meant to be used wisely. Wealth and stability aren't built on the short term. It is a long-term commitment that will reap many rewards and result in stability to the benefit of all. If we really want to preserve our rural way of life, opportunities must be created and exploited as an integrated plan. We either have to develop or maintain our sense of history or community pride; otherwise, rural Canada as we know it shall simply go the way of the Dodo – a way of life lost forever.

Reunion '91

Toast to Macdonald

by Ann Louise Carson, BSc(Agr)'81



Ann Louise Carson, BSc(Agr)'81, proposes a toast to Macdonald.

It is indeed a pleasure to be here in front of such a distinguished group of Mac grads. I feel a little shy because I know all of you have done so much for the community but when the Dean asked me to give the speech it was a little difficult to say "no." It's difficult to say "no" to Dean Buckland!

Macdonald: what a special place for all of us. I grew up in rural Quebec where Macdonald College was part of life. I grew up in a household of Mac grads and from a very young age when my grandmother, father, cousins, or the neighbours would speak about Mac – there was a magic in their words and in their voices. There was something about this place that I knew I had to find out about for myself. I also learned about Macdonald through the farming community, through the extension department, through the Women's Institutes, and the Young Farmers. Drive past



Senior class members in attendance were from the Class of '36 and received gifts from Brenda Lamb: Donald Smythe, Thomas Cahusac, and Elizabeth (Campbell) Cawdon.



Vice-Principal Roger Buckland and Principal David Johnston greet former Dean and Vice-Principal Lewis Lloyd and his wife Maureen.

Macdonald on the 40 and friends would say "that's where it all happens. It's a wonderful place."

I had to find out for myself. I came and I wasn't disappointed. Quite apart from the very high academic standards, I marvel at the personal growth and development that



Teachers'41, together with Agr and HEC '41, won the Honour Shield with an 84 per cent turn-out. Congratulations! Accepting for the Teachers from Branch President Brenda Lamb, I, and Dr. Roger B. Buckland, were Norma (McCleneghan) Fisher, Elsie (Brownrigg) McTurk, and Dorothy (Clark) Sokolyk.

is gained at Mac through the associations, the student activities, the close ties between staff and students. I was very, very pleased.

Macdonald also expanded my rural background. I grew up in the Eastern Townships, but by coming to Mac I met people from the Maritimes and became an honorary Swampie. I met people from Ontario, and I met a lot of foreign students. Slowly my very solid base of rural Quebec grew larger and larger.

In 1981 I entered the world beyond Macdonald. Little did I know that the Mac magic would continue. My first experience of this was on the Canadian scene – travelling throughout Quebec and in other provinces, at the Royal, at conferences, and at annual meetings, I kept meeting Mac grads and Mac staff. I would read "this project was made possible through the work of Macdonald College of McGill University," again and again. Macdonald graduates and staff are leaders. Macdonald was part of my growing up in rural Quebec, but it is also impressive at the national level as well. I found that Macdonald College is a password at the Canadian level, but what about the international level?

I continue to be amazed! Through personal experience in South America, in the Middle East, or in Europe, say McGill University or Macdonald College, and people say "yes, this project is made possible through them," or "we hope to send someone to Macdonald," or "I got this idea from Macdonald." At all levels, so many have benefitted from Macdonald.

I'm rather far away from the kitchen with my grandmother and father talking about Macdonald in rural Quebec. I'm now at the international level, but there is still this same reputation. The magic continues, and I find this amazing. What I also find amazing is that when these people talk about Macdonald at the international level, they do so with the same gleam in their eye that my dad had when he talked to me about Macdonald back home in South Durham when I was about five years old – and I think that is quite wonderful.

Macdonald in Human Nutrition

Macdonald Trends Through the 90s

Macdonald Magic in Teaching, Research and Human Nutrition



On behalf of the Reunion Committee, Chandra Madramootoo, BSc(Agr)'77, MSc(Agr)'81, PhD'85, left, thanked Principal Johnston for his address to the graduates.

Whether a staff member from Macdonald is judging a calf rally hay class in Ormstown, whether staff are participating at the Canadian Animal Breeders' convention at the national level, or whether they are starting a milk recording program in South America, Mac is there. I want to say thank you to the administration and to the staff for realizing that the local level is as important as the international level and vice versa. I'm sure it would have been easy to say "let's go to the international level and forget our own backyard." You haven't done that. You spend time at all levels: local, national, and international.

I ask you to raise your glasses and join with me in saying thank you to the staff and administration of Macdonald for their respect and contribution to the excellence at all three levels. May the Mac magic continue.

Excerpts from Luncheon Address by Principal David L. Johnston

Whenever I visit the Macdonald Campus, and I wish I had wings and could do so more often, I feel invigorated by the mood of this special place: the beauty of its landscape, the enthusiasm of its students, the infectious excitement of the teaching and research that makes this faculty such a vibrant community, and vibrant it is. I must



Principal Johnston, James Murphy, BSc(AgrEng)'91, Jean McHarg, BSc(HEc)'60, and Vice-Principal Buckland. Jean McHarg presented James with a McGill University Student Leadership Award, given in recognition of his outstanding contribution to Macdonald while here as a student. James was President of the Students' Society, twice a recipient of the Gold Key Award, and also received the Guy Proulx Award for High Achievement in Extracurricular Activities.



The Class of '41 celebrated their 50th Anniversary. Seated, l to r, Robert J. Heatherington, Francis (Fairbairn) Lamb, Mary C. (Kitty) Freeman. Standing, l to r, Bertha (Johnson) Greig, Jean E. (Oland) Henderson, Laura (Rosenfeld) Post, Eric R. Smith, Herb Williams.

tell you that it is rather easy to convince me, at least on these occasions, that this is McGill's main campus, this is where the action is, and that our other campus has much to learn from Macdonald's success.

Let me trace out some of the more significant changes that have taken place on this campus in recent years. Not only are there many more undergraduate students than there were when Roger Buckland was young in the long-ago '60s, the post-graduate enrolment has grown substantially.

Between 325 and 350 students are registered for Masters and PhD programs. This fall there was a 21 per cent increase in first year undergraduate enrolments at Macdonald – a very substantial development in no small measure due to the superb liaison activities led by Linda Montreuil and, Linda, I think, would be the first to say that she functions as a cheerleader for the many staff and students that helped to make this happen.

The academic staff has grown from approximately 65 in the 1960s to 88 tenure-track positions today. In terms of quality, and that sometimes can be difficult to measure, it seems very clear to me that Macdonald has an enviable record, not simply a good record, but an enviable record, one to be admired by others. It is among the top four McGill faculties, along with Medicine, Science, and Engineering, for the amount of research funding for tenure-track staff. In fact, two years ago the Faculty of Agricultural and Environmental Sciences ranked second after Medicine in the university in research support for tenure-track staff.

When you look outside McGill at the national picture, and you must always do that, this faculty in a very short period of time – five years – has moved from number six in terms of Natural Sciences and Engineering Research Council funding, to number one in Canada. For the past two years it has also been number one in terms of the number of PhD students per tenure staff member. We are paying particular attention to the movement of Masters and PhDs successfully and steadily through their programs to completion of their degrees. It is an area right across North America where there is substantial room for improvement. Once again Macdonald is taking a leadership role to ensure that when we admit students in the Masters and PhD programs, we will have the assurance that they will expect to move steadily through to completion. I expect this faculty is a leader, not simply for our university but for Canada, in this respect as well.



The Class of '66, celebrating their 25th Anniversary with a "borrowed" Honour Shield. Rivalry between the classes was tense, but the '41s came out on top!

Physical changes on campus are also evidence of exciting development. I talked a moment ago with Wendell Joyce, who is responsible for the new dairy facilities which replaced the quite antiquated dairy barn which many of you knew as students. These facilities offer not only excellent teaching and research opportunities, they also serve as a high tech hands-on laboratory. Students learn first hand about the mixing of feed and the intricate operations of feed mills. Even further research in these areas can help make Quebec and Canada's dairy farmers more competitive. The McGill Biopesticide Research Laboratory, under the excellent leadership of Alan Watson, is another example of a new facility at Mac that provides the infrastructure so necessary to major scientific breakthroughs.

Macdonald College as you all know was founded by Sir William Macdonald to fill a pressing need for improved education for Quebec's rural anglophone community. Today, in keeping with McGill's mission to serve not only local needs but also the national and international community in this global society of ours, Macdonald has expanded to build bridges with countries around the world, sharing the expertise and experience of its staff and students with hungry populations in Africa, South America, and Asia. I keep track of these developments with a great deal of personal interest.

Only a moment ago I was chatting with Bob Broughton. Bob, as is his wonderful custom, sent me a note describing another series of international courses that he is launching for another new country that is looking for the expertise that Macdonald can provide.

As one example, one thinks of CEMARP, McGill's largest international program, which has brought in external fund-



The Diploma '66 Class attending their 25th Anniversary Luncheon, 1 to r, Norm Campbell, Mac MacDonald, Susan Childs, Stephen Coote, and James A. Johnson.

ing from the Canadian government to the tune of \$25 million over the past six years. CEMARP is a model of energetic, imaginative problem-solving that reflects great credit on the faculty. The government of Egypt is anxious to learn how to deal with soil erosion, loss of productive soil to urbanization, and inefficient agricultural practices in the face of a population explosion that amounts to an increase of one million people every eight months. It is Macdonald professors from Ste. Anne de Bellevue who, with input from other Canadian researchers, are working to remove the critical bottlenecks in the Egyptian agricultural system. Macdonald staff are working so effectively that the Canadian International Development Agency, represented by Min-

ister Monique Landry, provided \$15 million last spring to support Phase III of this magnificent project.

Let me end with a few personal notes because, of course, it is people that lie at the very foundation of all of these great accomplishments. Mac graduates often speak with justifiable pride and nostalgia about the Clan Macdonald and about the warmth and cohesion of a small self-sufficient college on the banks of Lake St. Louis where everyone knew everyone, and they mourn the passing of Brittain Hall as a centre of student activity, but there is no reason to regret the past. To begin with, Brittain Hall is, we hope, about to get a whole new lease on life. There are potential occupants for the building.

Secondly, if you move about the campus and talk to students, you will still find the same sense of belonging, the same delight in having easy access to professors, the same pride in the physical beauty of its setting. I said only a moment ago to Michael Sanbourne that I do not know of another campus in Canada where there is such a rapport – people to people, professor to student, student to staff as there is on this campus here in Ste. Anne de Bellevue.

The campus still has many long-serving faithful and devoted employees amongst its support staff, and its tradition of self-government among the student body continues to be as lively and fruitful as ever it was. What has changed is any sense of isolation. In 1991 Macdonald is not isolated from the wider world. It is profoundly connected with all its communities, both here in Quebec and at the international level. As I have mentioned, it is an equal partner with its sister faculties in McGill University and, like them, it embraces the prospect of a dynamic future, a future in which students can grow and flourish and develop values that serve the whole person and, therefore, the whole society. Sir William Macdonald, whose legacy we celebrate today, would surely be delighted.

Issues in Human Nutrition

Eating Trends: Through the 80s and into the 90s

by Maureen Lucas, Clinical Coordinator
Professional Practice (Stage) in Dietetics,
School of Dietetics and Human Nutrition



The thought that no one is paying attention to us as we work our way around the supermarket would certainly be a delusion. There are many organizations that spend considerable time

and effort "watching" us. The Food Marketing Institute, a group of supermarket companies, has been monitoring how we shop and what foods we buy for over 20 years. Others such as the National Institute of Nutrition and Agriculture Canada are also keeping an eye on our food purchasing habits as well as our concerns about nutrition.

In 1988 the Food Marketing Institute found that 93 per cent of people surveyed were "very" or "somewhat" concerned about the nutrient content of foods¹. The main concerns at that time were fat, cholesterol, and salt, with the over 45 age group being particularly concerned about fibre and cholesterol, and younger respondents being interested in dieting, weight control, and low sugar foods. In a 1989 survey, the National Institute of Nutrition also found that it was a low number of consumers who considered nutrition to be of "little" or "no significance" when choosing food². One of the main challenges in nutrition education is the translation of nutrition knowledge into appropriate food buying and preparation habits. The news here is good, on the whole. Some of our nutrition concerns are indeed causing changes in the types of food we buy.

According to Agriculture Canada, average per capita income (in real terms) has increased by over 50 per cent in the last 20 years, while spending on food has increased by only 20 per cent. It does not speculate as to whether this means that food costs have only risen a little, or that we have been making an effort to economize in this area. We now spend an average of 12 cents of every earned dollar on food¹.

About one fifth of our food budget is spent on meat, with a shift away from beef and pork, and towards white meats; the sales of chicken and other poultry increased by a total of 48 per cent in the years from 1980 to 1990³. This move is thought to be due to perceptions about healthiness, and the trend is likely to continue although consumers are now becoming more aware that leaner pork and beef are being produced and that moderate portion sizes and variety are the best approaches. The consumption of fish is also increasing, although it still only accounts for a few cents of our food dollar. Sales of pulses are currently on the rise – and expected to go even higher in the first half of this decade. This is perhaps another indication of the move away from meat as the main source of protein and a general tendency to increase the variety and lower the fat content of what we eat.

The fact that consumers are concerned about their fat intake is further indicated by a decrease in butter and margarine sales in the 1980s. On the other hand, consumption of salad oils increased dramatically through the decade. This was thought to be due to our "love affair" with salads and the tendency to make them a meal in themselves. Agriculture Canada is predicting that this increase will continue rapidly for now, then level out later in the 1990s³.

In the late 1980s bread consumption was decreasing steadily at a rate of about 3 per cent per year in spite of the increasing number of varieties available. The reason for this is probably that many consumers still mistakenly see bread as a fattening food. However, the sales of sweet baked goods, particularly muffins, bagels, and croissants had increased by as much as 20 per cent per capita in the six years between 1981 and 1987³. This was thought to be an indication of how eagerly we spend money on new products that cater to our "semi-indulgent" tastes. From 1974 to 1984 the sales of pasta increased by almost 70 per cent, after which sales rose at a steady 2 per cent increase per year for the next few

years³. Product innovation has since kept pasta in a good position.

Fruit consumption was up during the 80s, but only slightly – mainly melons, strawberries, bananas, and grapes. Fresh vegetable consumption, on the other hand, increased by about one third – particularly broccoli, cauliflower, peppers, and mushrooms. Increases in variety and overall consumption of both fruits and vegetables are expected to continue³.

Now here is a question for the reader: What food is considered by consumers to be suitable for breakfast, lunch, snacks, and dessert and is being sold in every shopping mall and seemingly on almost every street corner? The answer is yogurt. Agriculture Canada has reported that from 1981 to 1987 there was an 88 per cent increase in the amount of yogurt consumed³ – and this was BEFORE the frozen yogurt craze. The overall consumption of milk remained quite steady during the same period, although it was seen that we were beginning to buy less whole milk and more skim milk. This is projected into being a 42 per cent decrease in whole milk sales, from 1990 to 2000, and corresponding increases for lower fat alternatives.

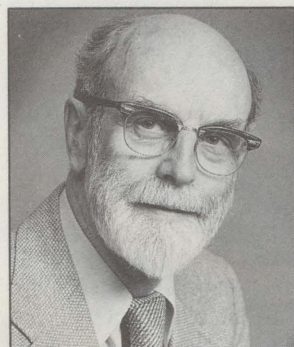
So it seems that slowly but surely changes are taking place. Consumers are heeding the advice of nutrition educators and adjusting their food purchases accordingly, and the food industry in its turn is responding to the demands of the consumer. However, this response has to be related both to the types of food that we want to eat and to other more general aspects of our food buying behaviour.

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Fun Fact Fable Fiction

by Dr. Ralph H. Estey
Emeritus Professor, Department of Plant Science



Salt

The importance of common salt in the lives of early people is indicated by the fact that salt is mentioned at least 30 times in the Bible of the Christians.

All offerings to the Gods included salt (Leviticus 2:13). Covenants were commonly made over a sacrificial meal in which salt was a necessary element. Thus the expression "a covenant of salt" (Numbers 18:18) or "the salt of the covenant" becomes readily understood. The purifying power of salt is noted in Second Kings 2:21. Luke (14:34-35) commented that salt is good but if it loses its savour it is neither fit for the land nor the dunghill. Matthew (5:13) also referred to salt that had lost its savour. This "loss of savour" was probably a reference to salt that reached the consumer in an impure state largely mixed with fine sand.

People of those days were well aware of the power of salt to kill plants. Abimelech not only destroyed a city and slaughtered its inhabitants, he also sowed the earth with salt to prevent crops from being grown there for many years (Judges 9:45). When the Romans destroyed Carthage in 146 BC, they too ploughed salt into the soil and with the same sinister objective.

For a number of years Roman soldiers received part of their pay in common salt. That part of their pay was their *salarium*, which is the origin of the word "salary." There was a time when many workers were given all or part of their pay in salt, thus it is easy to see the derivation of the expression "he is not worth his salt," or not worth his wages.

Untitled Verse

A corpulent parson named Garsen,
whose buttons would never quite fasten,

made the choir simply screech,
when he got up to preach
from the text "Mene, Mene, Tekel,
Upharsin."

D. Keith McE. Kevan, 1947

The above verse, with its reference to Daniel 5:25, was the first published verse written by our late distinguished colleague and friend, Professor Keith Kevan.

Time Intervals

We commonly divide time into yearly, weekly, daily, and hourly intervals. Momently is seldom used and momentarily is often used, but minutely is never used with reference to an interval of time.

Anatomy Lesson

A good reliable set of bowels is worth more to a man than any quantity of brains.

Josh Billings

Water Saver

One can now purchase a small device which, when placed near the roots of a typical plant in a garden, or in a flower pot, will monitor the tension created by drying soil. When the tension reaches a certain level it signals a computer or other device to turn on the water until the tension decreases to a certain prearranged level. Such a device prevents run off and otherwise saves water.

Agricultural Adage

The use of lime without manure will make the farm and the farmer poorer.

A Welcome Change

There used to be, so I have been told, competitions in newspaper offices to invent lacklustre headlines, along the lines of: "Small earthquake in Japan, not many killed." Many readers of newspapers today would welcome a revival of such competitions, so long as the facts were presented.

Evolution

Charles Darwin did not discover or invent evolution, and he did not believe that mankind evolved from monkeys. Darwin's new idea was that evolution came about by natural selection.

Apple Juice

People with a few apple trees sometimes have a surplus of apples which they press to extract the juice. Such home-extracted juice usually turns brown and cloudy within a few days. It is now known that the browning destroys much of the vitamin C in the juice, while impairing its flavour. Most of that undesirable process can be prevented by adding bees' honey to the juice at the rate of about two per cent, by weight of the juice, and letting it stand for two or three hours at room temperature. After that, the apple juice should be bottled and cooled for future use.

Canadian Champion

Tommy Burns (1881-1955), who as a child was known as Noah Brusso, began boxing as a welterweight in 1900. Six years later he became Canada's first World's Heavyweight Champion when he defeated Marvin Hart. Tommy defended his title 10 times before losing it to Jack Johnson on Christmas Day 1908.

New Brunswick Iron

In 1848 a blast furnace was erected on the west bank of the Saint John River, a few miles above Woodstock, and about 70,000 tons of iron- manganese ore was mined and smelted before the operation was closed in 1884. It didn't close because of a lack of ore. It was because the iron was too hard and brittle, and because iron ore closer to the sea was discovered elsewhere.

Notable Events

Community Effort Saves Swine Herd

by Hazel M. Clarke



The fire started at the back of the sow barn – far right – and quickly spread. As firemen fought the fire, men and women were inside the building rescuing the pigs. Photo by Ray Watson.

Macdonald Campus, 2 p.m., Monday, June 13, 1991 A barn-destroying fire at the Macdonald farm, which started this morning at about 9:30 a.m. could have been even more of a tragedy if it had not been for the united effort of volunteers from Macdonald and the local communities. In adversity comes strength and the strength and courage of all those who worked to save the pigs in the swine maternity barn will long be remembered by me and by many others who witnessed the event.

Helped by the volunteer firemen of Ste. Anne de Bellevue, Baie d'Urfé, and Senneville, the farm staff, staff from physical plant and campus care, students, technicians, and others entered the smoked-filled building to push, shove, haul, carry, and curse the sows, boars, and piglets through doors. Others passed piglets through smashed windows to waiting arms outside the building. The pigs were then carried or pushed, depending on size, by yet more volunteers to the nearby Large Animal Research Unit (LARU) where still more people placed them in temporary pens and rendered aid where necessary.

A back hoe was used to smash down the wall at the rear of the building and again staff entered the building and forced the larger animals – sows and boars – out into the open. Portable gates and a human fence

literally moved the larger animals up to the LARU, a distance of several hundred feet – away from the intense heat, the thick, black smoke, and the imminent danger of the collapse of the burning building. Fortunately only three sows and a number of piglets, already fatal victims of smoke inhalation, were left inside. Unfortunately, four firemen, one with a bad cut on his wrist, and three students suffering from smoke inhalation were taken to hospital.

The thick, black smoke has dissipated; the heat of the fire has lessened; the tears have been wiped away; the heaviness in the chest is a mixture of smoke inhaled and emotion felt. Fire destroyed a building; but it rekindled a community spirit not seen on this campus since Macdonald celebrated its 75th anniversary in 1980. Cowmen, wildlifers, poultrymen, animal lovers all – for a day at least – firmly believed that “Dogs look up to you, Cats look down on you, But pigs is equal!”

Macdonald Campus, June 4 Talked to Wendell Joyce, Farm Director, on the phone the next morning. He said that one more piglet died during the night for a total known dead outside the barn of 41. He said the rest of the survivors – about 300 – were doing well. Wendell said that the fire was still smouldering.

Macdonald Campus, June 6 Steve Tinker, Renewable Resources, still feeling the effects of smoke inhalation from many trips into the barn, told me of some of the remarkable efforts made by staff. Example: “Tom Ritchie, Physical Plant, spent at least 15 minutes giving CPR to a young pig. It finally came around.” (Tom told me later than nobody could just stand by and let animals suffer.) He said he talked to that pig, cussed it, and kept right on until it was

breathing easily on its own. It seems that many people with a knowledge of CPR used it to advantage that morning. Steve also said the fireman who suffered the bad cut is Peter Neville who was here at Macdonald in 1970 teaching the CEGEP PABS (Physics and Biological Sciences) Program.

Macdonald Campus, June 7 Talked with Gordie Bingham, technician in the Institute of Parasitology, during Convocation. He told me that he ran up to the barn in a pair of shoes that have always been uncomfortable. Hours later when he took them off, he



She's alive but barely and, at 500 pounds, it took five men to carry her out of the burning building. Several were rescued this way.

found that the bottom of his feet were covered in blood. The nails had gone right through!

Macdonald Campus, June 10 Dean Buckland said that Bob McEwen, Poultry technician, is organizing a Macdonald float for the Baie d'Urfé Day parade. A small way that we can say thank you to the communities for their help.

Macdonald Campus, June 18 There is time at last for Denis Hatcher, Swine Herdsman, to talk about that fatal day and what has happened since.

“Wood chips were being blown into the storage area at the far end of the barn. The most recent theory as to why the fire started is that fine particles of dust coming from

the blower blew up against the light bulb, ignited, and with open joists up in that area, the fire just took hold.

"I was at the dairy barn, and when we saw the smoke we rushed in and started to move the pigs out of the section nearest the fire and into a large open area. We thought the fire was under control. A few minutes later the fire got into the attic and we were told to get the pigs out as fast as we could. We got piglets out through doors and windows, the sows were pushed out the nearest door we could find. We ourselves were finally driven out by the smoke with only a third to half the pigs out.

"Smashing the wall at the back allowed air in to clear the smoke and us in to bring as many pigs out as possible. We left anything that wasn't moving and concentrated on those that were twitching or breathing. We got them out.

"Two veterinarians from St. Louis de Gonzague came with oxygen tanks and masks for the pigs which were put in the Large Animal Research Unit. (People used them, too.) The team in the unit did a wonderful job of looking after the animals, hosing down the sows, getting water and bedding, and checking to see if veterinary help was needed.

"All the sows have pulled through, and I'm surprised at how well they have done. Several have farrowed since the fire and all seems to be all right. The boars are fine and I've used them and see no ill effects. The animals are spread out all over the farm. I thought it would take weeks to get resettled but it has gone surprisingly quickly. Chris Wilson (technician in the swine facilities) was on vacation but came back to help save the pigs and has stayed to get them settled. Martha Robinson (Animal Science technician in the Dairy complex) was here shortly after the fire began and continued to help us through to Wednesday night when we had most of the animals settled.

Macdonald Campus, October 1 Time for an up-date from Denis Hatcher on how the pigs fared during the summer in their temporary quarters. "Overall I was pleased. It all went a lot better than I thought it would," Denis said. "For the coming winter we are converting part of the Large Animal Research Unit for farrowing and gestating sows and perhaps for the baby pigs as well."

Denis said he was certainly looking forward to working in the new facilities, particularly after this past summer. "It should be interesting to work in a new state-of-the-art building," he said.

October 2 Macdonald Campus Dr. Roger Buckland, Dean of the Faculty and Vice Principal, Macdonald Campus, discussed the new swine facilities:

"We're very enthusiastic and pleased that we are going ahead with the new facilities. What must be kept in mind is that, as with the cattle facilities, "it is not just another barn," to quote from former Farm Director Rudi Dallenbach. We are moving from a farm facility in the traditional sense to what our mission is – teaching, research, and service to the community. We can do this best by not trying to run a commercial farm which doesn't entirely lend itself to providing experience to Diploma, undergraduate, and post-graduate students as well as the facilities – both land, animals, buildings – required to conduct controlled research.

"The number one objective of this faculty with respect to agriculture is to provide a teaching program which will enable our young people to serve our agri-food sector better and equally to do research which will enhance the efficiency and competitiveness of our agricultural producers within the province of Quebec and Canada. We also have a resource which other sectors of the university see as valuable, and we will try to serve those needs where practical.

"In my view we are unique in Canada in that most of our practical training and research units, be they for animals, plants, or the environment, are situated on the same 1,600 acres as the classrooms. We intend to protect that uniqueness.

Phase II

"The swine facility is Phase II of a three-phase project in which the faculty and the university have agreed to replace the livestock and poultry facilities. We have agreed upon the size which will include the farrowing, weaning, and growing facilities. It also includes laboratories for metabolism and nutrition, physiology, waste management, and ventilation. The building has been designed so that expansion could be possible in the future.

"We are considering building our second manure tank north of Highway 40. This would facilitate the transport of manure in non-peak seasons as well as its distribution on land in that area using our irrigation system. We want to maximize the use of our existing resources and animal manure is a resource.

"At this point we do not know the final costs nor do we have a complete picture of the sources of funds. The R. Howard Webster Foundation has provided \$500,000 which is a follow-up to the very generous support that allowed us to build the cattle facilities. Once all costs are in, professional plans and specs will be drawn up, and we would like to see construction start in the spring if at all possible. All going well, this should see the new facilities in use about a year from now.

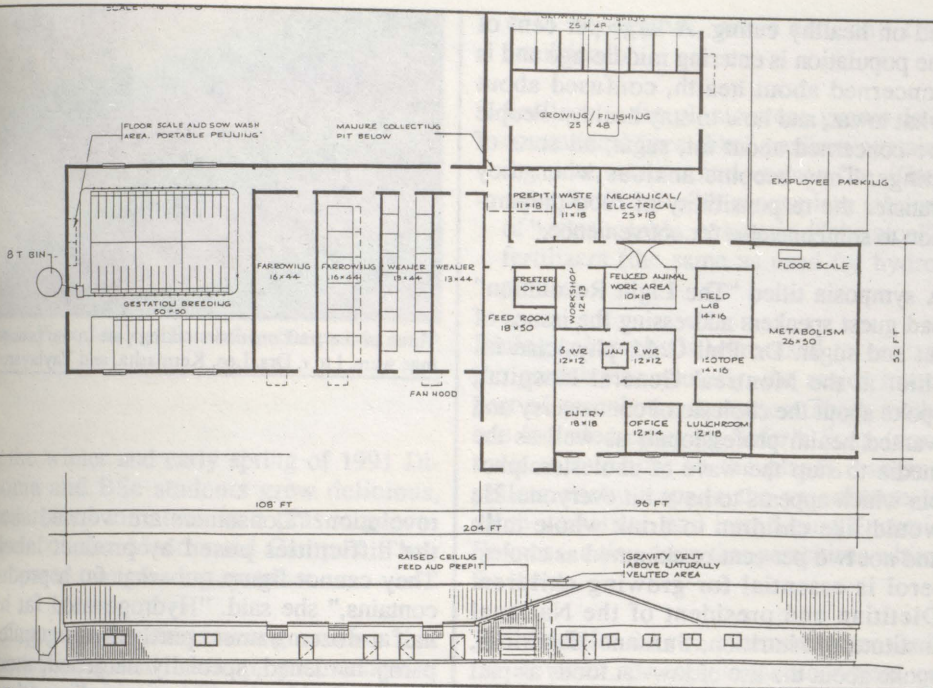
"We are looking at a 40-sow herd and are seriously considering making arrangements with one or two producers to purchase sows and not grow our own replacements. We will focus only on the animals that are needed for teaching and research. If we need 100 pigs for a research project, we are prepared to buy those animals. We recog-

Feeding Solutions

Greenhouse Tomatoes: Organic vs Soilless

The Food Revolution

Plant Science



Preliminary plans for new swine facilities.

nize that there may be a small health risk in bringing in such animals, but if we stay with one or two producers, we think the risks are minimal and the efficiency and operating costs of our teaching and research operations will be enhanced. I see much greater efficiency in consolidating the operations we now have in three barns in one building: an efficiency of labour and an efficiency for students and staff.

"The swine industry is important in Quebec, in Canada, and at the international level. We are a Faculty of Agricultural and Environmental Sciences because we have some unique things to offer. We have decided because of our history, our expertise, and our physical setting that production agriculture is one area that we will not abandon.

"To sum up, the fire has accelerated a process that was already on track. This means, as well, that Phase III – new poultry facilities will be moved up as well. It would be wonderful to see them all completed by 1995."

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The Food Revolution

by Amy Ing



Macdonald students made a major contribution to the success of the CIFST conference.

"Revolution" was the theme for the Canadian Institute of Food Science and Technology's (CIFST) 34th annual conference held in Montreal from June 16 to 19th at the Queen Elizabeth Hotel.

"The theme of revolution had to do with the fact that we are still undergoing a major social revolution in relation to women working outside the home, taking their place in the work force which, of course, has reflected in the day to day preparation of food and how we eat. All of our habits are changing constantly," said Professor Fred van de Voort, Chairman of the Department of Food Science and Agricultural Chemistry and this year's President of CIFST. "People do not realize that the food industry is very much dependent on new technology such as new ingredients, microwaves, processors, and extruders, which are all very strong forces within the food industry."

The conference had an excellent turnout, drawing close to 1,000 people from industrial, governmental, and academic backgrounds. Symposia, workshops, and a poster session (where 36 of the 90 posters presented were from Macdonald's own Food Science department) were included in the program which addressed the changes taking place in the scientific, technical, and business aspects of the food industry.

"We tried to highlight things that were novel and revolutionary," said Professor van de Voort. "Issues such as globalization, new market conditions and competition in the food industry as well as new ingredients from the sea were explored. One issue which was of particular interest concentra-

ted on healthy eating. A large per cent of the population is entering middle-age and is concerned about health, confused about what to eat, and how to stay healthy. People are concerned about fat, sugar, all sorts of things. They become anxious when they transfer the responsibility of food preparation to someone else for convenience."

A symposia titled "The Light Revolution" had guest speakers addressing the issues of fat and sugar. Dr. Phil Gold, physician-in-chief at the Montreal General Hospital, spoke about the cholesterol controversy and wanted health professionals as well as the media to stop the wave of cholesterolphobia which appears to have hit everyone. He would like children to drink whole milk and not two per cent or skimmed as cholesterol is essential for growing children. Dietitian and president of the National Institute of Nutrition, Suzanne Hendricks, spoke about the use of low-fat foods as part of a healthy diet. "People using artificially sweetened products to lose weight are often not successful and this same phenomena might also be seen with 'light' products," she said. "Consumers see these products as easy solutions to their weight problems but the word light on a package can mean anything from lighter in calories or fat to lighter in colour or salt. Low-fat products should help reduce fat intake and be part of the solution but not be the solution." Dr. Robert Labarge of Dow Chemical Ltd. gave a review of fat substitutes, including Simplese which is being used in Baskin-Robbins ice cream. Mr. Don Hill of Redpath Specialty Products described a new artificial sweetener made from sugar called Sucralose, which is 600 times sweeter than sugar, has no calories, can be used in all heat processing applications, and is shelf-stable. "Consumers will continue to be more and more demanding in their search for quality food and beverages that provide great taste but fewer calories," Mr. Hill said. "Sucralose will play a role in meeting this demand." Julian Armstrong, Food Editor of the *Gazette*, summed up by speaking on how the consumer viewed the light



Three of the staff members taking part in the proceedings were, l to r, Drs. Lee, Kermasha, and Yaylayan.

revolution. "Consumers are worried about the difficulties posed by product labels. They cannot figure out what fat a product contains," she said. "Hydrogenated fat has half a dozen names: partly hydrogenated, partly hardened, specially hardened, modified, vegetable shortening as well as others. Vegetable oils, although 100 per cent fat, are labelled cholesterol-free, when they never had any cholesterol to begin with. It is up to the food industry to provide consumers with healthy products without using marketing gimmicks to confuse them."

Set-up for the conference was a group effort by the professors as well as students. "The whole Food Science department was involved in the organization of the conference," Professor van de Voort said. "Professors and students presented papers, and sessions were chaired by a few of them. The students, especially, made a major contribution in all aspects from stuffing envelopes and photocopying to setting up posters and audiovisual equipment. We called upon the students to help out, and they did exceptionally well. I am very proud of them."

The food revolution will continue as consumer demand for healthier, convenient products increases and the technology to help meet this demand will be needed. The food industry and food scientists have quite a challenge ahead of them.

Seeking Solutions

Greenhouse Tomatoes: Organic vs Soiless

by David Wees, agr.,
Department of Plant Science



David Wees, left, and Benoit Lapalme picking tomatoes.

In the winter and early spring of 1991 Diploma and BSc students grew delicious, vine-raised tomatoes in a plastic greenhouse on the Macdonald Campus. They compared two growing systems:

Organic – the plants were grown in a mix containing soil, shrimp-peat compost, and vermiculite. They were fertilized

with bone-meal, wood ash, and fish emulsion.

2. Soiless – the plants were grown in a commercial "peat-like" medium containing peat, perlite, and vermiculite. They were fertilized with a complete mixture of water-soluble, synthetic ("chemical") fertilizers (the same as used for hydroponics).

Biological methods were used to control the greenhouse whitefly, the major insect pest of greenhouse tomatoes. These methods included spraying Safer's Soap (non-toxic to humans) on the plants, hanging yellow sticky traps in the greenhouse to catch whiteflies, and introducing *Encarsia Formosa*, a tiny wasp that parasitises whitefly larvae.

The yields for the two treatments were similar. However, the organic tomatoes were, on average, slightly heavier (204 g vs 191 g).



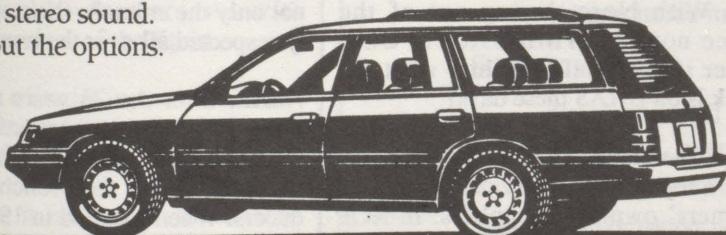
Marie-Andrée Blouin weighing tomatoes.

In a blind taste test 73 per cent of participants preferred the soiless tomatoes. Only 20 per cent preferred the organic ones, and 7 per cent had no preference.

The students' experiments put to rest two myths. First, that growing organically means lower yields and, second, that soiless greenhouse tomatoes have poor flavour.

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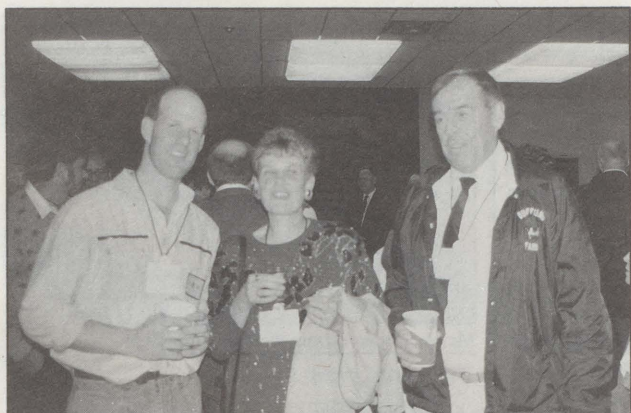
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The Diploma Corner

Talking Dairy

by Hazel M. Clarke



The Duffy family at Reunion, l to r, James, Dip '86, Muriel, and Rodney, Dip '56

At Grad Reunion in late September two men well known in the Quebec dairy industry were present: Rodney Duffy, Dip '56 from South Durham, who is the current President of the Holstein Quebec Association, was in to celebrate his class's 35th anniversary, and Norman Campbell, Dip '66, who retired about five years ago from his position as Manager of the Dairy Herd Analysis Service (DHAS), was in to celebrate, along with his classmates, his 25th anniversary. I had already made plans to interview Rodney just before the Diploma Association's barbecue dinner – the Diploma Association President, incidentally, is Rodney's son James, Dip '86, – but I couldn't resist getting Norm "out of retirement" to talk dairy with Rodney. Rodney Duffy's term as President of Holstein Quebec is a fitting tribute by his peers to a man who has devoted a great deal of time to the Holstein breed not only in Quebec but in the rest of Canada and abroad. In 1989 he was President of the Holstein Canada Convention. He is recognized as a top breeder and is often called upon to judge at fairs. Holstein Quebec is made up of 28 clubs and has a membership of 6,500. Space permits only a brief review of some of the topics Norm and Rodney discussed but first I asked Rodney if he was enjoying his year as President.

Rodney: I'm enjoying it very much. Although I was one of the founding directors

of the Richmond Holstein Club and served as club secretary for two different terms, I never thought that I would ever be the provincial president. Thirteen provincial directors and four national directors make up the board of directors, and I did become a provincial director, about six years ago. I was also the first manager of the Eastern Townships Holstein Sale when it was organized. So when I was elected president by the Board last January, it had to be a very special day in my life.

I'm working with a great group of people, and I've been busy. Up until today, September 28, I've been away from Duffland Farm 80 full or partial days. I was at the Salon de Paris for 10 days which was most enjoyable. As well, in changing the set-up of our organization, it seems to me that we have had more executive meetings than ever before. We have spent considerable time working with Boviteq to sell embryos on the international market and, of course, there have been the usual fairs, banquets, and directors' meetings to attend.

If it wasn't for our son, James, who is taking on more and more of the responsibility of the farm, and a very understanding wife, Muriel, I would not have been able to take this job on. They both have been very supportive.

Hazel: With Norm living out of the province now, in Williamstown, Ont., I wonder if you could tell him what the feedback is on DHAS these days?

Rodney: The biggest feedback I get is that there is a repeat of the services offered by the farmers' own feed suppliers. In ROP we paid only for the official recording and not for the managerial information we are now getting. I realize the farmer is paying directly for DHAS services and indirectly for that from the feed suppliers.

Norm: That was a criticism before the demise of ROP, and the answer is that the major cost in a milk recording program is putting an employee on the farm, whether it is owner sampler testing for an hour and a half or whether it is for official testing which is a split shift of 6 to 6 1/2 hours, including some nights and mornings. Given that the individual is there, the cost of accumulating feed data and feeding it back to the dairy farmer is almost negligible. Eliminating feed recommendations would eliminate only a small percentage of the total costs.

The enormous difference between the cost of DHAS and of ROP in official testing programs is that on ROP the individual producer was paying a minimal amount of the total cost of the service. We are not talking in terms of two different levels of service, although there is more management information from a program such as DHAS, but in terms of production of official records, which is one of the main objectives of a milk recording program in official testing. There is absolutely no difference in the cost of operating either program.

On another subject, Rodney, when I retired about five years ago I felt that CIAQ was probably as good an AI unit in Quebec as one could find and probably one of the best in North America.

Rodney: If it isn't the best, it's very close. Certainly it is known the world over for the quality of the bulls that are there. But it is not only the animals, the staff are also highly respected all over the world.

Norm: Over the 25 years that I was with DHAS I found it interesting to note the change in philosophy in good dairying, particularly among the French Canadian producers. When I started in 1966, DHAS started as an owner sampler program and we were going into non-purebred herds. If you talked to some of the farmers about going into purebred cattle, one of the immediate responses was "it's pretty expensive. I'd



ave to go to Ontario to buy some heifers." There was a belief that you had to go outside the province to buy decent heifers. The evolution that took place over the 25 years was nothing short of phenomenal.

Rodney: Robert Chicoine started the young sire sampling program, and he has to be congratulated. You can't win all the time, but if you sample enough young bulls, you are going to have a star sometimes, and the CIAQ have had many. That program has put CIAQ and Quebec on the map. With the increase in artificial breeding and more people going into purebreds, the same farmers are not always winning at the shows, but nearly everyone that comes out is a good animal in the stable. On the production side, look at Canadian Holstein and we in Quebec is listed many, many times.

Norm: Back in 1966, if my memory is correct, on an age corrected mature equivalent basis, our production as compared to Ontario was running 10 to 15 per cent behind. In 1986 we were somewhere between 15 to 20 per cent ahead. When you consider the size of the industry – there were 65,000 listed dairy farmers in Quebec then – that's a large industry in which to make that much of a change. It is still a big industry today with only 14 to 15,000 dairy farmers in the province.

Hazel: Is this drop in numbers a concern?

Rodney: The ones that can't make it are being taken over by their neighbours. There are not the number of young people to take over from the older farmers. As with nature, it's the survival of the fittest.

Hazel: A recent editorial in one of the farm papers in the Maritimes said that the idea of BST should be forgotten. The editorial said that we don't need bigger cows producing more milk; what is needed are more farmers farming. Farmers need jobs.

Norm: It's a good thought, but a farmer has to find a way to produce milk in such a way that he can make an adequate income farm-

ing and at the moment economics are forcing farmers to produce the maximum amount with the least number of cows.

Rodney: With our supply management system, we have arranged to produce what the domestic disappearance in this country can handle. With improved technology, improved genetics, and improved management, one person can do what four or five people did 25 years ago. Going back to BST for a moment, I think that consumer pressure has had an influence on the possible use of BST.

Hazel: How is the consumer's concern about reduced fat intake affecting the dairy producer?

Rodney: I think the jury is still out on the pros and cons of some dairy products, but in the meantime the damage has been done – possibly for two generations down the road.

That's a sampling of the dairy talk that afternoon. Rodney told us that since the age

of 20 he has been involved in some organization or other. "I've always had another hat on besides running the farm." He's been on the town council, is a director of the Wales Home farm committee, and another proud moment for him was being Grand Master of the Grand Lodge of Quebec, Independent Order of Oddfellows. "It involved a lot of travelling in the United States and Canada, and I got to meet a lot of people outside the dairy industry."

Rodney said that the 320-acre Duffland Farm had been in the Duffy family for 143 years. He became the owner in 1956. The family have 80 purebred Holsteins and milk about 30. They grow their own forage and buy the grain they need.

Future goals? "The only other dream I have right now as far as Holsteins go is to earn a Master Breeder's Shield, Rodney said. "I'm not looking any further than that. And if you asked, "would I do it over again?" without hesitation, I'd say "yes."

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The Quebec Women's Institutes

Florence Ellerton
QWI President



Dundee Women's Institutes celebrated their 70th anniversary this fall. With the anniversary cake are, l to r, QWI President Florence Ellerton, 70-year member Nellie McPhee, Elma Sutton, Branch President Seina Nieuwenhof, and County President Esther Cavanagh.

Florence was born in Hemmingford, received her education in Merlin's School and at the Hemmingford High School. She married Gerald Ellerton in 1956 and they had three children: Susan, who still lives at home, Carmen (Mrs. Brian Lamb), and Linda (Mrs. Danny Kyle) the mother of Trevor, 4, and Kassandra, almost 2. Gerald Ellerton died in November 1988. Florence has continued to live in Hemmingford and keep active. Over the years she has worked for the Bank of Montreal, the customs at Blackpool, picked apples, and has worked at Parc Safari for the past five years.

Florence is a member of the Hemmingford WI, having joined in 1957. She has held many offices at the branch level: President, Treasurer, Convener of Education, of Publicity, and of Home Economics. At County: President, Vice-President, and Convener of Home Economics and Safety. She was Provincial Convener of Agriculture. Florence comes to her present position with a knowledgeable background. She received her Life Membership from the County in 1987.

Florence is a Past Grand Matron, Order of the Eastern Star for the Province of Quebec and is at present serving her own Chapter Victory No. 34 as Worthy Matron for the fifth time. She has been a member for 26 years.

She has been President of the Ladies Auxiliary of the Hemmingford Medical Center since its formation in 1977; she was the first President of the local association of Girl Guides and Brownies; has worked on the Christmas Basket Committee for the community and the Fire Victim Committee as well as with the Red Cross. She was secretary of Branch 244, Royal Canadian Legion for the fifth year and has also served on committees. A member for Omsdale Rebekah Lodge where she has served as Noble Grand Warder and Chaplain and District Deputy President and Assembly Marshall for the province.

There is still time, however, for Florence to be a full-time mother and grandmother and time to do the things she likes such as knitting, playing cards, and writing up the local news for the *Gleaner*. Florence loves to be with people. She says having people around keeps her young.

Florence Ellerton is the third provincial president from Chateauguay- Huntingdon County. The others were Mrs. Charles Petch and Mrs. W.C. Smallman.

Today, A Legacy for Tomorrow

The Federated Women's Institutes of Canada held their triennial convention July 11 - 15, 1991, at the University of Victoria in Saanich, British Columbia. The theme for the convention was "Today, A Legacy for Tomorrow." Over 400 members from across Canada enjoyed the guest speakers, the panel, and the welcome afforded to them by the Women's Institutes of B.C.

Federated President Jennie McInnes of Nova Scotia presided for the official opening when the guest of honour was the Honourable David C. Lam, Lieutenant Governor of the province. Speakers during the conference were Murray Cardiff, Parliamentary Secretary to the Minister of Agriculture; Dr. Douglas Hedley, Agriculture Canada, who spoke on the GATT and its effects on Canadian agriculture; Sandi

McNabb, who spoke on "Women in Agriculture," and Don Knoerr, whose topic was the agricultural economy and its effects at the provincial and community levels.

Competition awards included the Tweedsmuir, Senator Cairine Wilson, and Past Presidents' Award. The first prize in the Twinning Folklore Competition went to Alberta, and the second prize was brought home to Quebec - to Isabel Sutton.

On Saturday morning, July 13, a panel discussion on "The Diversity of WI Membership" was moderated by Trudy McDonnell of Newfoundland. The speakers were Janet Bangs, Shirley Thomas, Carmelle Landry, Estelle Lefurgy, Julie Krynen, and Jean Johnson.

Kay Stanley, Status of Women coordinator, spoke about "Equality of Women - a Vision for Resolutions Tomorrow."

There was some free time as well for a tour of the Butchart Gardens, an evening of entertainment, which included Haida dancers, an impersonator of Queen Elizabeth, a harpist, and a rock band with a difference.

On Sunday morning everyone gathered for an interfaith service and a presentation



Thelma Imhoff is presented with a 50-year pin by Bertha Hays, President of Marcell Branch.



Ethelyn Vautier is presented with a Life Membership at last year's Rally by the QWI President Pearle Yates.

"Women Feed the World." Mme Yolande Calvé spoke about ACWW and a collection was taken. Each province was asked to participate in the interfaith service and the prayer from Quebec was as follows:

Dear Father, Hear our prayers for the Province of Quebec. Grant that we may realize it is the little things that create differences – that in the big things of life we are one. Grant us peace and understanding between the many cultures that comprise this province. Deliver us from poverty, insecurity, and oppression. And may we strive to touch and to know the great human heart common to us all and O Lord – let us not forget to be kind. We ask this in the name of the Father, the Son, and the Holy Spirit.

On Sunday afternoon members were transported to Sooke for a salmon barbecue and a logging demonstration of skill and prowess with axe, cross-cut saw, and chain saw. The highlight was when two young loggers demonstrated their skill and speed with a chain saw on a block of wood. In less than five minutes a serviceable stool was made, with the first one being presented to Jennie McInnes.

On Monday we heard Mel Biggs speak on "Our Everyday Environment" and Robert

Glossop, PhD, on "The Rural Family of the 90s."

There were six resolutions addressed during the conference. The first dealt with offensive or pornographic literature and the recommendation that was passed said that the FWIC is to carry out a program through the provincial magazines, urging members to begin a campaign at the community level against materials that they consider offensive.

The second resolution that was passed stressed the need for a petition to the Minister of Health and Welfare Canada to make immediate and reasonable compensation to the 104 victims of thalidomide.

The third resolution concerned the use of the growth hormone, Bovine Somatotropin (BST). The resolution was passed to urge FWIC to urge Agriculture Canada and the Department of Health and Welfare to reject any form of approval for the use of BST in Canadian dairy herds until long-term studies of BST's effects on both human and animal health are conducted and to ban imported dairy products when the use of BST is allowed in the country of origin.

The fourth resolution urged FWIC members to initiate and support educational programming in the areas of human relations and social skills for women, men, and children in such areas as assertiveness training, conflict management, effective communication, and gender equality.

The fifth resolution was for FWIC to urge the Minister of Justice to ensure that judges be made accountable for the judgments and statements where women victims of violence are concerned.

The sixth one stated that FWIC go on record as deploring the distribution and sale of the "Brat on Board" novelty item.

There were displays and a sales table during the convention. Jennie McInnes was presented with a beautiful quilt – the design

being the provincial flowers. Each province had made a block, and they had been lovingly joined together. Guest speakers were presented with a print by Susan A. Point, a Coast Salish artist. The title was "Enlightenment" and the overall design represented inter-communication and Canadian unity among the FWIC.

Charlotte Johnson of Cochrane, Ontario, is the new President-Elect. An invitation was extended from Nova Scotia to hold the next conference in 1994, which is the proposed Year of the Family. Peggy Knapp on behalf of Ontario extended an invitation to attend the 100th Anniversary Convention in Toronto in 1997.

The closing banquet was at the new Victoria Convention Centre. The meal was delicious and the keynote speaker was Wayne Humphreys, who is certainly a unique and entertaining speaker.

Sheila Needham, 2nd Vice, and Pearle Yates, Past President, QWI

**Carol Petch
Provincial Publicity Convener**

I was born in Montreal and grew up on an apple farm in Hemmingford. I was educated in Hemmingford and then went to Macdonald College where I graduated with a BSc(HEC) in 1952. I worked as a hospital dietitian in Montreal and at the Ste. Anne's Veterans Hospital until marriage to Robert Petch of Hemmingford. We live in the village and have apple orchards here on our family farm. Two of our three children and a son-in-law work with us on the farm owned and operated by Bob and his brother Charles, both Macdonald College graduates. We have five grandchildren.

WI has always been of considerable interest in our family. My mother was active in our branch and county WI and Bob's mother as well. Mrs. Petch was Provincial President from 1935 to 1939. A profile of her is in the book "QWI Pioneers."



Carol Petch in her apple and doughnut shop on the farm.

As well as WI, my other interests are helping to establish a community library in Hemmingford and doing volunteer work there, operating an apple and doughnut shop on our farm, teaching Sunday School, and doing other community volunteer activities. I enjoy reading, gardening, some crafts, collecting apple recipes, and also collecting old heritage recipes and cook-books of our Canadian past.

I have been a WI member since marriage 34 years ago and have held all offices (except treasurer) in the branch and was County President for three years. I enjoy WI very much, having made many friends through our organization both locally and in other provinces. I am looking forward to hearing about the QWI members and their "doings" from your county publicity conveners. Please keep sending me your news.

On Sale

A reminder that "QWI Pioneers," a history reflecting the lives and times of Quebec WI members is on sale at the Provincial Office for \$4.75, plus postage and handling. The perfect gift for friends and guest speakers, local and school libraries, seniors' homes, historical societies. Another item on sale in the office is the owl reflector. Don't go out at night without one. A great stocking-stuffer for children, bikers, joggers, walkers,

even the dog. They are \$1.00 each, plus postage and handling. QWI Provincial Office, Box 58, McGill University, Macdonald Campus, 21,111 Lakeshore Road, Ste. Anne de Bellevue, Que. H9X 1C0.

FWIC: The Muriel Bronson Memorial Prize

This award has been made possible through the generosity of Miss

ton, contact the provincial office. Applications must be received by FWIC by March 15, 1991.

FWIC: Hazel Stiles Scholarship

A WI member who wishes to further her training or education or qualifications in areas related to cultural activities to benefit both self and the community may be eligible for the \$500 which is awarded annually. Applicants must have been active WI members for at least five years. For more information, contact the provincial office. FWIC must receive applications by March 15, 1992.

Handicraft Competitions

(Please note that a few changes have been made since the competitions were first announced at the Convention. There are now more instructions.)

QWI Competition

1. Knitting – Adult's Aran (Irish) Sweater, round neck, wool or yarn optional. Sample of technique and yarn used attached. It is my understanding that a true Aran sweater has a certain number of patterns, I think six, so please check your pattern before starting. This is from 1991 Quebec Textile Competition and will be judged accordingly.

2. Sewing – Bibed apron, use printed fabric. Samples of materials used attached.

3. Embroidery – Tray Cloth, technique – assisi embroidery. Edging – Pulled thread (open work). Appropriate thread and material. Size not less than 25 cm by 40 cm. Sample of the material and the edging in the threads used is required.

4. Crochet – Crocheted edging for a pair of pillow cases. Sample of work and material used attached. The edging can be for standard, queen, or king-size pillows. Remember to block your work properly.



QWI President Florence Ellerton, l, presented second prize to Isabel Sutton in the FWIC Twinning Folklore Competition. County President Esther Cavanagh adds her congratulations.

Ellen Bronson, in memory of Mrs. Muriel Bronson, for many years a member of the WI in Pontiac Co., Que. The value is \$100 and one prize is given each year to a WI member – for at least five years – who is interested in furthering her education. This may be the completion of a university credit course in Language, History, or Horticulture or taking a course at a community college or university. For complete informa-

Plastic Canvas Mobile – no kits – design optional. Could be for a child's room. Christmas, Easter, Hallowe'en, etc. Samples of wool used attached.

5. Over 70 – Knitted afghan – yarn and pattern optional, size not less than 45" by 55." Sample of work and yarn used attached.

J. & P. Coats Competition

Knitted Doily using J. & P. Coats crochet cotton. Sample of work material and labels attached. Size not less than 8 inches in diameter, not larger than 16 inches in diameter. Block your work properly. Someone told me that toothpicks work well when putting on the stitches.

Embroidery – Crazy patchwork cushion cover with back attached. Remember, the judges will want to see your work. Use seven different embroidery stitches in J. & P. Coats or Anchor floss. Attach samples of materials, thread and labels.

Crochet – Two place mats using J. & P. Coats thread or Red Heart yarn. Your choice of material as long as you use J. & P. Coats product. Place mats may be oval, round, or rectangular: the design is your choice. Sample of work and material used attached.

With the Branches

ARGENTEUIL Brownsburg ladies were reminded it was "Hospitality Week" for Brownsburg and members were urged to attend some of the events. Congratulations, ladies, on your 65th anniversary. **Dalesville-Louisa** had a "bring and buy" sale. **Frontier** met at Carillion House where Leonard Dupuis showed and talked about the glass display, mostly Canadiana glass, with a history behind each piece. Congratulations to Jean Clark on winning the QWI poem contest. **Grenville** made plans for their annual brunch. **Jerusalem-Bethany** Life Membership pins were presented to Mrs. Hammond and Gladys Davis, two long-time, devoted guests. The Agriculture

Convener gave a talk on the problems of farming today, including the fact that produce is being brought into Canada from the U.S. at lower prices. **Lakefield** Mrs. Vipond and Anne Cochrane attended a special 4-H meeting at Mille Isle. The WI had given a donation. A report on the five schools in the area was given. **Pioneer** a successful fundraising event was held. Money was sent to the Agriculture Society Fund and to the WI Handicraft Fund. **Upper Lachute East End** Mrs. Anne Noble, guest speaker who was home on furlough from Pakistan, said that Canadians take an awful lot for granted. Everyone found her talk extremely interesting. Congratulations to June Skinner for winning the Craft Plus contest with her Mother Goose Doorstop.

MEGANTIC Inverness were to invite two other branches to the August meeting. Marion Wright reported that the government is not cutting the stabilization programs and talked about changes in the licensing of farm vehicles. Both branches, Inverness and Kinnear's Mills congratulated Stephanie Pomerleau and Jancy Wallace for winning prizes in the Provincial Past Presidents' competition. Lois Marshall reported on the June 24 and July 1 activities. **Kinnear's Mills** Valerie Hodge demonstrated C.P.R., with her husband Milton, who kindly offered to be her patient. This life-saving technique interested all members. The branch made a donation to the Adelaide Hoodless Home in memory of the late Janie Marshall. Janie was one of the first members to join the branch in 1959. She was well liked, kind hearted, and humorous and will be missed.

SHEFFORD Granby Hill had a couple of interesting mottos – if life hands you a lemon, make lemonade, and you know you are getting old when the candles cost more than the cake. Janet Rutherford gave safety rules to teach children. Do not allow extra riders on tractors, use seat belts, and keep self-propelled vehicles under lock and key. At another meeting showed pictures of a house with arrows pointing to 60 firetraps. The Agriculture Convener said that Quebe-

cers consume more than 600 tons of snails, the vast majority of which are imported in cans from Europe, Africa, and Asia.

SHERBROOKE COUNTY sent a handicapped child to camp again this year – Jennifer Cruickshank spent a week at Camp Massawippi. They co-sponsored a float with another group for Lennoxville's Friendship Day. **Ascot** held a meeting at the Grace Christian Home, served supper to the residents, and donated jams and jellies. **Belvidere** made plans for their 75th anniversary. **Brompton Road's** oldest member Annie Goodfellow celebrated her 90th birthday and was presented with an Abbie Pritchard Throw by the president Edna Hatch. Held a muffin contest and entertained the Milby Branch. **Milby** celebrated their 60th anniversary and enjoyed having several long-standing members in attendance. Marjory Sutor had decorated the cake and a delightful dinner was catered for by Nancy Foerstel. Mildred Cairns read from the earliest minute book, and all were pleased that Mrs. Albertha Sutor, who joined in 1932, was on hand to enjoy the festivities. The guest speaker Richard Evans brought a message of good wishes from the historical society. His theme was the environment and he urged all members as individuals and as a potentially powerful group of women to do what they could to encourage the idea of reducing consumption, reusing and recycling.



Milby Anniversary, seated, l to r, Pearle Yates, Provincial President, Mildred Lowry, Branch President, Mildred Cairns, long-time member, Albertha Sutor, 59-year member. Standing, l to r, Dorothy Martin, Secretary, Dorothy Marlin, County President, Ruby Booth, Treasurer.

Newsmakers

Off Campus



Discussing the Quebec Young Farmers' Annual Calf Rally, which was held in Ormstown, were members of the Diploma and Extension staff with Steven Latulipe, President of QYF, centre. Diane Lequin, Andre Neveu, Julie Roy, and Jackie Jones.



Jackie Jones, Diploma Staff, and Micheline Wornell, QWI Secretary, judges in the Barn Decorating Contest. Huntingdon, 1, was the winning club. Photo by Hazel Clarke, the third judge!

THE '40s

DR. BERTRAND FOREST, MSc(Agr)'45, DSc'77, was made an Honorary Life Member in the Potato Association of America in 1990.

DONALD S. COX, BSc(Agr)'48, was named a Nova Scotia Institute of Agrologists Distinguished Life Member for his outstanding career in agricultural extension and his great impact on the N.S. swine industry. As a result of his leadership, hog production increased some 600 per cent and the province can now boast top quality market hogs in Canada.

ROBERT E. NESS, Dip '48, has been invited to judge the National Ayrshire Show of South Africa in April 1992.

THE '50s

J. DOUGLAS MACKECHNIE, BSc(Agr)'50, retired in June as Manager, Dairy Cattle Improvement, after 18 years of service with Agriculture Canada. Doug was known to many as the Chief of R.O.P. Dairy, a position he held for 11 years. To many Ayrshire breeders he was known as Secretary-Manager for 17 years.

FREEMAN McEWEN, BSc(Agr)'50, former Dean of the Ontario Agricultural Col-

lege at the University of Guelph, is the new president of the Agricultural Institute of Canada.

J.W.G. NICHOLSON, BSc(Agr)'51, has recently retired from his position as an animal nutritionist with Agriculture Canada's Research Station in Fredericton, N.B.

TOM HALIBURTON, BSc(Agr)'52, has been named to the Board of Directors of the Nova Scotia Crop Development Institute.

JACK D. JOHNSON, BSc(Agr)'52, was a recipient of a Nova Scotia Institute of Agrologists Distinguished Life Member award given in recognition of his contribution to agronomy in the past 40 years.

KEN W. BURKE, BSc(Agr)'55, recently retired from the position of Director of Realty Operations for the National Capital Commission in Ottawa. Part of his duties was the management of some 1,200 properties, including over 100 farms in the greenbelt. Ken Burke was recently honoured by being elected as an Honorary Life Member of the Ontario Industrial Development Council.

JOSEPH HENDRICKS, BSc(Agr)'55, was recently appointed Senior Director of Livestock Operations for the Jamaican Agricultural Development Corp. He was awarded

the Officer of Order of Distinction, by the Jamaican government for his service to agriculture.

JOAN (SHEARD) AUGUSTINE, BSc (HEC)'58, of the School of Nutrition, Consumer, and Family Studies, Ryerson Polytechnical Institute, has been named this year's "Food Executive of the Year." This award, sponsored by Canada Packer's Inc., in co-operation with the Canadian Food Service Executive Association, is offered annually to honour a CFSEA member who has contributed most to the advancement of the industry on the basis of his/her qualities as a food executive within the company, the association and the food service industry.

DR. CARL WILLIS, BSc(Agr)'59, has been appointed Director of the Agriculture Canada Research Station in Charlottetown, PEI.

THE '60s

IAN CUBITT, BSc(Agr)'61, and his partner Keith Goddard recently celebrated the 25th anniversary of their partnership in the brokerage firm of Odlum Brown Ltd., in Vancouver, B.C. A third partner joined them three years ago.

LYALL MacLACHLAN, BSc(Agr)'62, retired in March 1991 from the Dairy Marketing sector of Agriculture Canada after 18 years of service.

DR. DAVID POPKIN, BSc(Agr)'62, has been elected President of the Society of Obstetricians and Gynecologists of Canada. He is Professor and Head of the Department of Obstetrics and Gynecology at the University of Saskatchewan.

DENTON HOFFMAN, BSc(Agr)'63, is now manager of the Ontario Greenhouse Vegetable Producers' Marketing Board in Leamington.

DR. DAVID H. LEES, BSc(Agr)'65, MSc(Agr)'67, president of the Processed

oods Group, has been appointed to the Board of Directors of Maple Leaf Foods, Inc.

THE '70s

MARY SELIG, BSc(Agr)'71, his wife Laurence, and their three children have returned – after a visit home – to Zaire, Africa, where Mary will resume his responsibilities as the director of an agricultural development project, a position he has held since 1985. The main activity of the project is agricultural extension, with crop testing and crop marketing as secondary activities.

HARLES LALONDE, BSc(Agr)'73, has been appointed Director of the Ontario Ministry of Agriculture and Food's livestock inspection branch.

LEONARD WOSU, MSc(Agr)'73, PhD '82, is Medical Researcher at the Montreal General Hospital.

GEORGE A.H. WRIGHT, BSc(Agr)'73, is Vice President, Eastern Canadian Region, of the British credit insurance firm, Trade Indemnity plc. Prior to this, George Wright spent some 18 years in the foreign trade service of the federal government and two years with Stelco Technical Services Ltd., Burlington, Ont.

LAIN DELORME, BSc(Agr)'75, has been named to the new Ontario Ministry of Agriculture and Food's Advisory Committee on Environmental Responsibility.

BARBARA HERMON, BSc(FSc)'75 is living on Nuns' Island, Que., is the mother of Alexandre (almost 4) and Louis-Robert (17 months). Husband Jean-Pierre is an architect. Barbara is a part-time dietitian at the Reddy Memorial Hospital in Westmount.

JANET (HERMON) BENJAMIN, BSc(Eng)'76, is now in North Vancouver, B.C. She received an MBA in Marketing and is now a consultant in high technology marketing. Janet is now Director, Market-

ing for Power Smart, a consortium of 15 electric utilities dedicated to energy conservation.

RON MAYNARD, BSc(Agr)'76, was re-elected by acclamation to the PEI Milk Marketing Board.

THE '80s

CHANTAL SICOTTE, BSc(Agr)'80, who is with Agriculture Canada, has been named to a 13-member committee to study the maple industry in Canada.

ARTHUR PICK, BSc(Agr)'81, recently won the 1991 C.A. Douglas Extension Award. Arthur Pick joined the Extension Services of the N.S. Department of Agriculture in 1981.

YVONNE THYSEN-POST, BSc(Agr)'82, was recognized by the N.S. Institute of Agrologists as the Outstanding Young Agrologist because she "exemplifies the type of hard working, dedicated young agrologist that will contribute to the strength of the NSIA organization and continue to provide leadership in the future." She is an Ag Rep in Truro and also volunteers time to other organizations and promotional activities within the agricultural field and "deserves special recognition for her work."

GRANT BRADBURY, BSc(Agr)'80, was recently transferred to Western Canada as sales manager with Smithkline-Beecham.

JAMES PEEL, Dip'82, was recently appointed director of field services for Eastern Breeders.

LOUISE O'DONOUGHUE, BSc(Agr)'83, MSc(Agr)'86, finished her PhD at Cambridge in England about a year ago. She is now a postdoctoral associate in the Department of Plant Breeding and Biometry at Cornell University.

ANNE C. (DELMAS) NEATBY, BSc(FSc)'86, is Brand Manager, Licorice, with Hershey Canada Inc., in Etobicoke, Ont.

JEANETTE BIDER, BSc(Agr)'87, is working as a Graduate Assistant for the Department of Biological Sciences while pursuing a doctoral degree in avian ecology at the University of Arkansas in Fayetteville.

MICHEL REMILLARD, BSc(Agr)'87, has been appointed territory manager for the St-Hyacinthe, St-Pie and Farnham-Richelieu areas for Semences Northrup King.

TERRY SCHWAN, MSc(Agr)'87, is a development forester with the Ontario Ministry of Natural Resources (OMNR) in Kapuskasing. He is in charge of the Edward Bonner Tree Improvement Centre at Moonbeam, Ont. This centre has genetically-improved black spruce seedlings that in 10 years will be producing millions of seed for reforestation in Ontario. He is also in charge of development trials on black spruce clonal material, nursery trials, and technology transfer.

THE '90s

ANGELE GREGOIRE, BSc(Agr)'90, has accepted the position of Representative-Consultant for SIGA Informatique. She will be working in the Yamaska Valley and St. Hyacinthe regions.

JEAN RAWLING, BSc(NSc)'90, is studying for a Masters in Nutritional Science at the University of Guelph.

PAMELA ALLEN, BSc(Agr)'91, is a 4-H assistant in Fredericton, N.B.

CHANTAL CHARETTE, Dip'91, is with the Young Sire Proving Program at CIAQ in St-Hyacinthe, Que.

JACQUELINE VAN ACKER, BSc(Agr)'91, is a representative for Société Coopérative Agricole in Châteauguay County.

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Environmental Biology – Microbiology – Applied Zoology – Pest Management
– Resource Conservation – Wildlife Resources –
Nutrition – Dietetics

**Faculty of Agricultural and Environmental Sciences
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